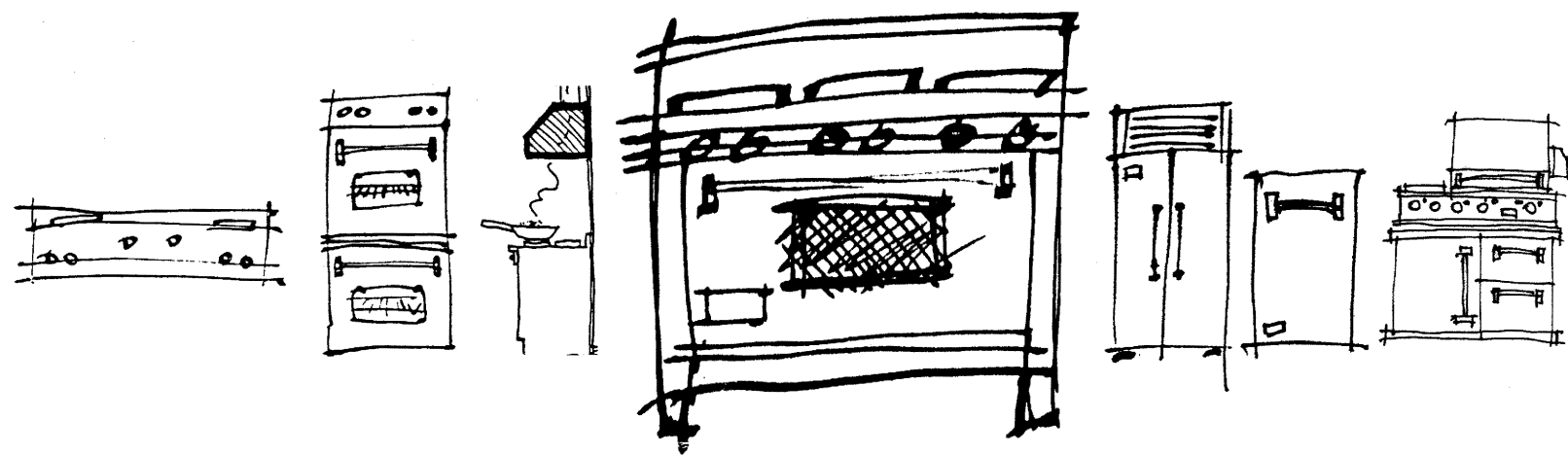


THE **VIKING** PRIMER



COOKING, VENTILATION, REFRIGERATION, KITCHEN CLEANUP AND OUTDOOR PRODUCTS

MAY 2005



PROFESSIONAL PERFORMANCE FOR THE HOME.™

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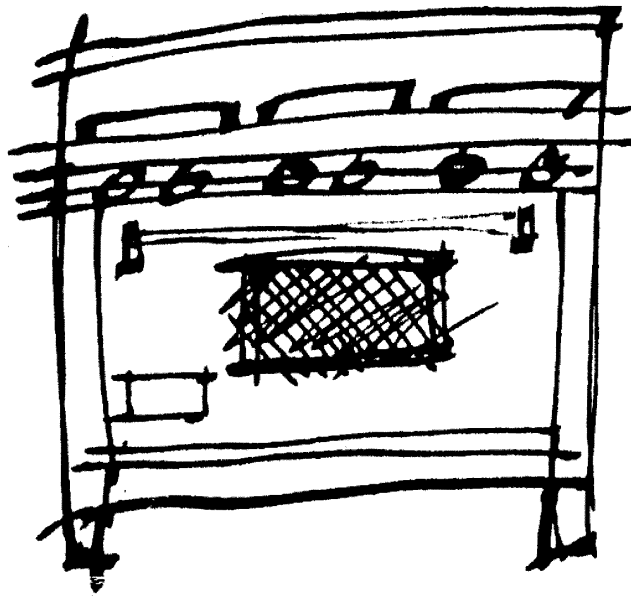
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VIKING



PROFESSIONAL AND DESIGNER
COOKING PRODUCTS

VG-IC245-4B

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- **EXCLUSIVE** COMBINATION OF SINGLE BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE CONVECTION OVEN
 - 18"W. X 16 1/8"H. X 17 5/8"D.
 - 3.0 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- SHIPPED WITH 6"H. SS BACKGUARD
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

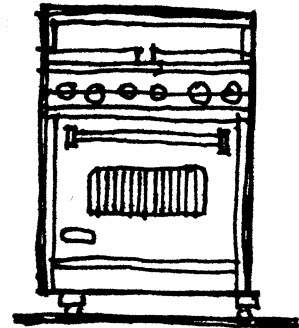
VG-IC245G

- 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR THE LEFT AND RIGHT SIDE)
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- **EXCLUSIVE** COMBINATION OF SINGLE BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE CONVECTION OVEN
 - 18"W. X 16 1/8"H. X 17 5/8"D.
 - 3.0 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- SHIPPED WITH 6"H. SS BACKGUARD
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

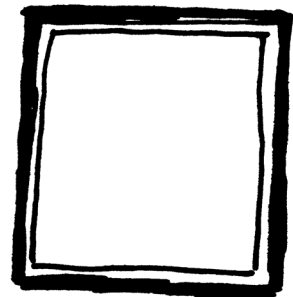
VG-IC245Q

- 24"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- **EXCLUSIVE** COMBINATION OF SINGLE BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE CONVECTION OVEN
 - 18"W. X 16 1/8"H. X 17 5/8"D.
 - 3.0 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- SHIPPED WITH 6"H. SS BACKGUARD
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

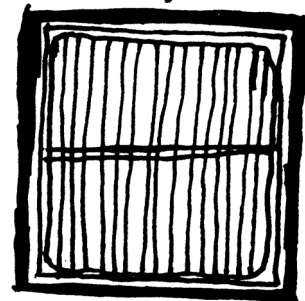
24"
WIDE
-VGIC-
Freestanding
Gas Ranges
(24" Depth)



24" Griddle/Simmer plate

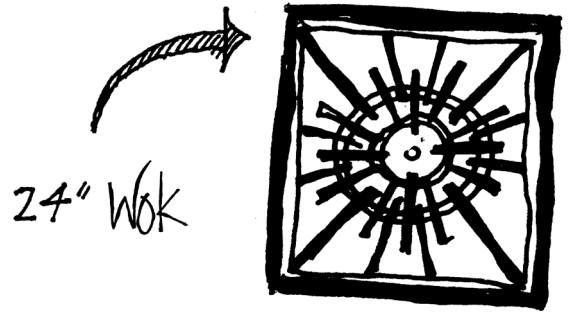


24" wide Grill



VG-IC245K

- 27,500 BTU PORCELAIN/CAST IRON BURNER WITH AUTOMATIC IGNITION/RE-IGNITION
 - 20" STEEL WOK/TOP - STANDARD
 - **EXCLUSIVE** - AGENCY CERTIFIED CENTER-TRIVET ALLOWS USE OF LARGE STOCK POTS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- **EXCLUSIVE** COMBINATION OF SINGLE BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE CONVECTION OVEN
 - 18"W. X 16 1/8"H. X 17 5/8"D.
 - 3.0 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- SHIPPED WITH 6"H. SS BACKGUARD
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



VG-IC SERIES RANGES

- 6"H. SS BACKGUARD IS SHIPPED AUTOMATICALLY WITH 24" AND 30" RANGES, BUT NOT WITH 36"W. OR 48"W. RANGES. EITHER A BACKGUARD, HIGH-SHELF, OR ISLAND TRIM MUST BE USED FOR ALL INSTALLATIONS.
 - SHIPPED STANDARD FOR NATURAL GAS; FIELD CONVERT TO LP/PROPANE WITH STANDARD REGULATOR
 - 4 FOOT CORD INCLUDED WITH RANGE
 - 2 WIRE WITH GROUND/3 PRONG PLUG
 - 120 V/60 HZ
- OPEN AND SEALED BURNER MODELS - MAXIMUM AMPS
- 24"W. RANGES: 4B - 4.3; G - 11.5; Q - 4.3; K - 4.3
 - 30"W. RANGES: 4B - 8.2
 - 36"W. RANGES: 6B - 8.5; 4G - 11.8; 4Q - 8.5
 - 48"W. RANGES: 6G - 16; 6Q - 12.4; 4G - 19.3; 4GQ - 16; 4Q - 12.4

FINISH DETAILS

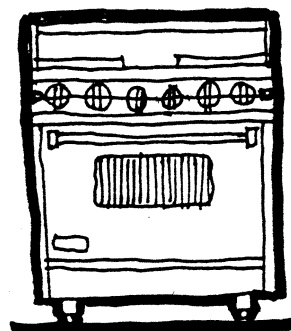
NOTE: PARTS LISTED BELOW MAY NOT BE APPLICABLE TO ALL MODELS. STAINLESS STEEL (SS), BLACK (BK), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND EGGPLANT (EP).

- FINISH DESIGNATES DOOR FRONT, LOWER FRONT PANEL, SIDE PANELS AND PORCELAIN TOP/GRATE SUPPORTS AND BURNER BOWLS
- BLACK PORCELAIN TOP/GRATE SUPPORT ON 24"W. WOK RANGE
- STAINLESS STEEL AND BURGUNDY UNITS HAVE BLACK PORCELAIN TOP/GRATE SUPPORTS AND BURNER BOWLS
- ALL FINISHES HAVE BLACK PORCELAIN GRATES, BLACK PORCELAIN BURNER CAPS, AND BLACK KNOBS/SWITCHES.
- WHITE (WH)
 - FINISH DESIGNATES DOOR FRONT, LOWER FRONT PANEL, SIDE PANELS, KNOBS/SWITCHES, PORCELAIN TOP/GRATE SUPPORTS AND BURNER BOWLS
 - HAS DARK GRAY PORCELAIN GRATES AND DARK GRAY PORCELAIN BURNER CAPS.
- ALL FINISHES HAVE STAINLESS STEEL HANDLE/CHROME PLATED BRACKETS, DRIP TRAY PULL/TRIM, CONTROL PANEL AND LANDING LEDGE.
- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE, WINDOW TRIM, DOOR HANDLE, DRIP TRAY PULL/TRIM BELOW CONTROL PANEL, KNOB BEZELS, THERMAL-CONVECTION SWITCH BEZEL AND GRATE SUPPORT SIDE TRIM. SUPER DURABLE, LONG LASTING BRASS FINISH ON ALL "HIGH TRAFFIC" PARTS (HANDLE AND DRIP TRAY PULL/TRIM BELOW CONTROL PANEL); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE

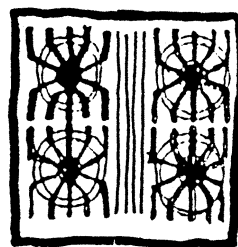
VGIC305-4B

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- CENTER GRATE ALLOWS MOVEMENT OF COOKING VESSELS ACROSS ENTIRE TOP SURFACE
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- **EXCLUSIVE** COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- EXTREMELY LARGE CONVECTION OVEN
 - 24"W. X 16 1/8"H. X 17 5/8"D.
 - 4.0 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- SHIPPED WITH 6"H. SS BACKGUARD
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

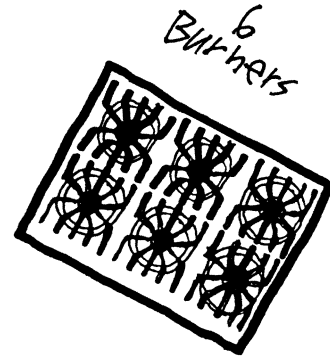
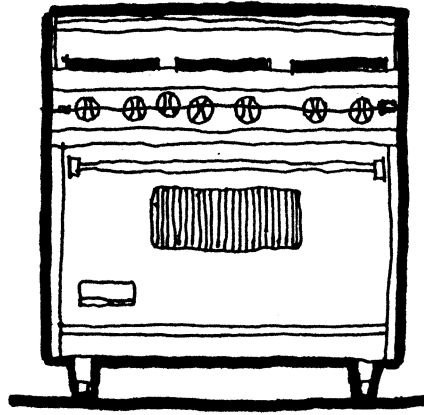
30"
WIDE
-VGIC-
Freestanding
Gas Range
(24" Depth)



4 Burners
↓



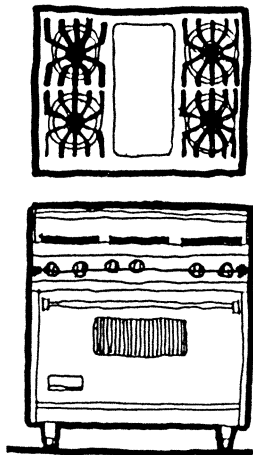
36"
WIDE
-VGIC-
Freestanding
Gas Ranges
(24" depth)



VG-IC365-6B

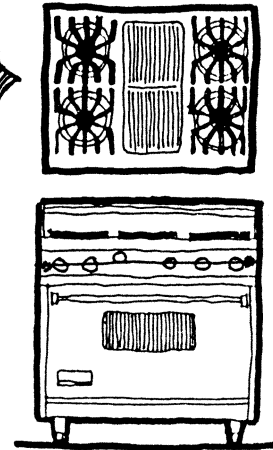
- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- **EXCLUSIVE** COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION

- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE CONVECTION OVEN
 - 30 1/8" W. X 16 1/8" H. X 17 5/8" D.
 - 5.0 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



12" wide
Griddle/Simmer
Plate with
4 Burners

12" wide
Grill
with
4 Burners



VG-IC365-4G + VG-IC365-4Q

VG-IC365-4G

12"W. THERMOSTATICALLY
CONTROLLED STEEL
GRIDDLE/SIMMER PLATE

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- **EXCLUSIVE** COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE CONVECTION OVEN
 - 30 1/8" W. X 16 1/8" H. X 17 5/8" D.
 - 5.0 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

VG-IC365-4Q

12"W. GRILL WITH
FLAVOR GENERATOR PLATE +
AUTOMATIC IGNITION

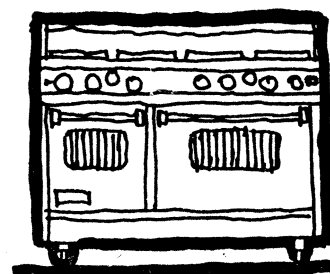
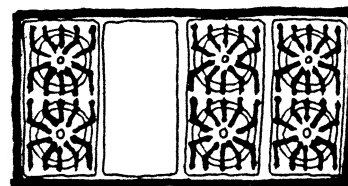
48" WIDE -VGIC-

Freestanding Gas Ranges (24" Depth)

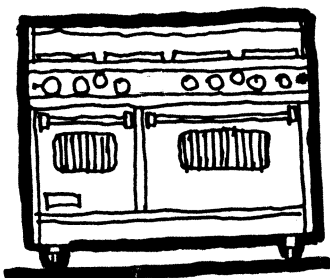
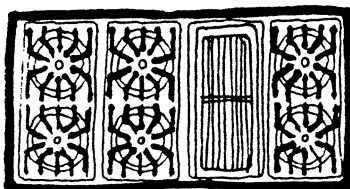
VGIC485-6G

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- RIGHT OVEN - **EXCLUSIVE** COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - LARGE CONVECTION CAVITY
 - 24¹/₈"W. X 16¹/₈"H. X 17⁵/₈"D.
 - 4.0 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- LEFT BAKE OVEN (AUTO. IGNITION)
 - 13³/₈"W. X 16¹/₈"H. X 18³/₄"D.
 - 2.3 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

12" 6 Burners with
Plate



6 Burners with
12" wide grill



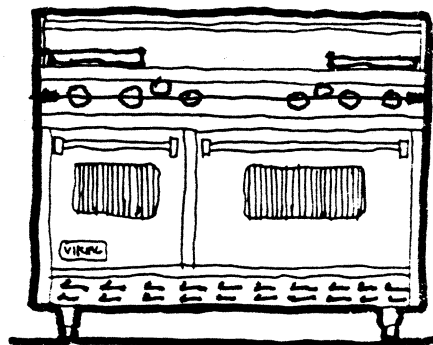
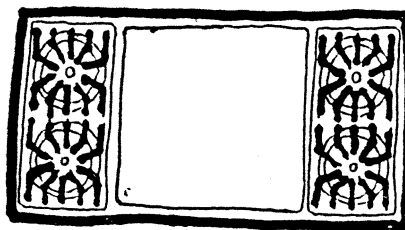
VGIC485-6Q

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- RIGHT OVEN - **EXCLUSIVE** COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - LARGE CONVECTION CAVITY
 - 24¹/₈"W. X 16¹/₈"H. X 17⁵/₈"D.
 - 4.0 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- LEFT BAKE OVEN (AUTO. IGNITION)
 - 13³/₈"W. X 16¹/₈"H. X 18³/₄"D.
 - 2.3 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR

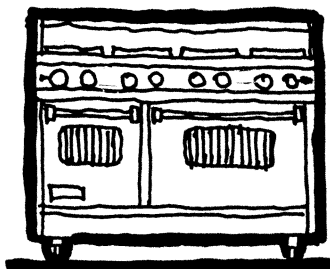
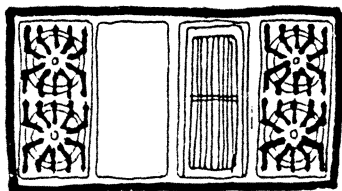
VG-IC485-4G

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR THE LEFT AND RIGHT SIDE)
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - LARGE CONVECTION CAVITY
 - 24 $\frac{1}{8}$ "W. X 16 $\frac{1}{8}$ "H. X 17 $\frac{5}{8}$ "D.
 - 4.0 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- LEFT BAKE OVEN (AUTO. IGNITION)
 - 13 $\frac{3}{8}$ "W. X 16 $\frac{1}{8}$ "H. X 18 $\frac{3}{4}$ "D.
 - 2.3 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

4 Burners with 24"
Griddle/Simmer plate



4 BURNERS WITH
12" WIDE GRILL & 12" WIDE
GRIDDLE/SIMMER PLATE



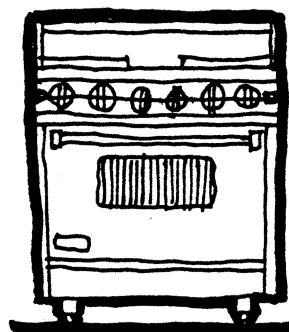
VG-IC485-4GQ

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- RIGHT OVEN - **EXCLUSIVE** COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - LARGE CONVECTION CAVITY
 - 24 $\frac{1}{8}$ "W. X 16 $\frac{1}{8}$ "H. X 17 $\frac{5}{8}$ "D.
 - 4.0 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- LEFT BAKE OVEN (AUTO. IGNITION)
 - 13 $\frac{3}{8}$ "W. X 16 $\frac{1}{8}$ "H. X 18 $\frac{3}{4}$ "D.
 - 2.3 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

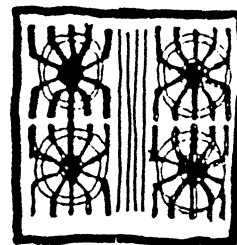
VGIC307-4B

- **EXCLUSIVE** VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER SETTING FOR ALL BURNERS
- **EXCLUSIVE** ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- CENTER GRATE ALLOWS MOVEMENT OF COOKING VESSELS ACROSS ENTIRE TOP SURFACE
- **EXCLUSIVE** COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- EXTREMELY LARGE CONVECTION OVEN
 - 24"W. X 16¹/₈"H. X 17⁵/₈"D.
 - 4.0 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- SHIPPED WITH 6"H. SS BACKGUARD
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

30" WIDE -VGIC- Freestanding Gas Sealed Burner Range (24" Depth)

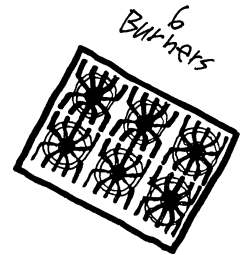
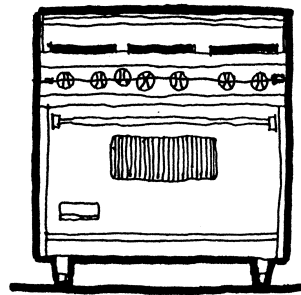


4 Burners
↓



VGIC367-6B

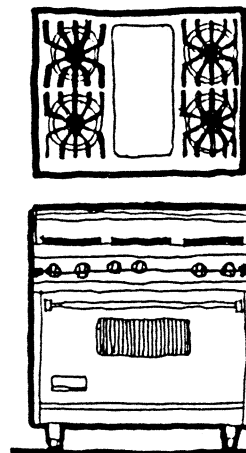
- **EXCLUSIVE** VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 6-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER SETTING FOR ALL BURNERS
- **EXCLUSIVE** ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- **EXCLUSIVE** COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- EXTREMELY LARGE CONVECTION OVEN
 - 30 1/8" W. X 16 1/8" H. X 17 5/8" D.
 - 5.0 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



36"
WIDE
-VGIC-
Freestanding Gas
Sealed Burner
Ranges
(24" Depth)

VGIC367-4G

- **EXCLUSIVE** VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- **EXCLUSIVE** VARISIMMER SETTING FOR ALL BURNERS
- **EXCLUSIVE** ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- **EXCLUSIVE** COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- EXTREMELY LARGE CONVECTION OVEN
 - 30 1/8" W. X 16 1/8" H. X 17 5/8" D.
 - 5.0 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



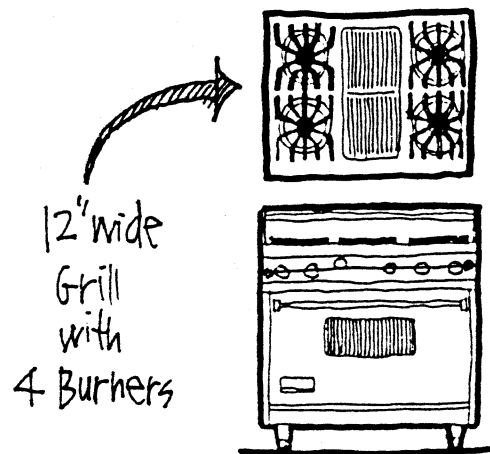
12" wide
Griddle/Simmer
Plate with
4 Burners

VGIC367-4Q

- **EXCLUSIVE** VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- **EXCLUSIVE** VARISIMMER SETTING FOR ALL BURNERS
- **EXCLUSIVE** ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- **EXCLUSIVE** COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- EXTREMELY LARGE CONVECTION OVEN
 - 30¹/₈"W. X 16¹/₈"H. X 17⁵/₈"D.
 - 5.0 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

36" WIDE -VGIC-

Freestanding Gas
Sealed Burner
Ranges
(24" Depth)



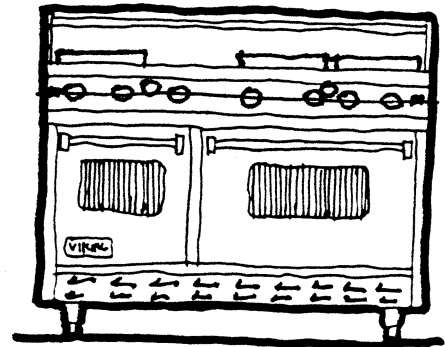
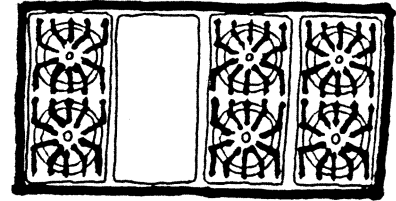
48" WIDE -VGIC-

VGIC487-6G

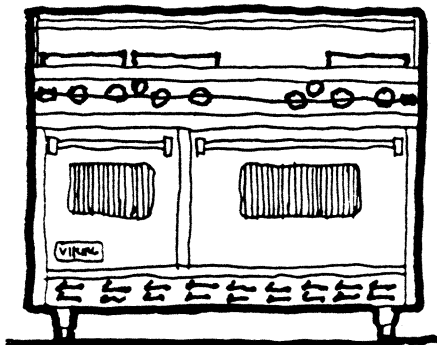
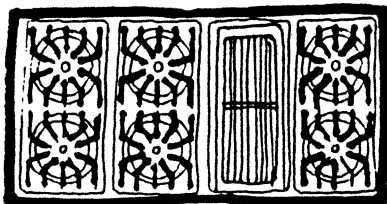
Freestanding Gas Sealed Burner Ranges

- **EXCLUSIVE** VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 6-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- **EXCLUSIVE** VARISIMMER SETTING FOR ALL BURNERS
- **EXCLUSIVE** ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- **EXCLUSIVE** COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - LARGE CONVECTION OVEN
 - 24¹/₈"W. X 16¹/₈"H. X 17⁵/₈"D.
 - 4.0 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- LEFT BAKE OVEN (AUTO. IGNITION)
 - 13³/₈"W. X 16¹/₈"H. X 18³/₄"D.
 - 2.3 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

6 BURNERS WITH 12" griddle / simmer plate



6 BURNERS WITH 12" GRILL



VGIC487-6Q

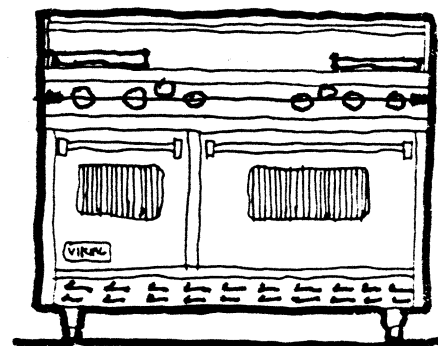
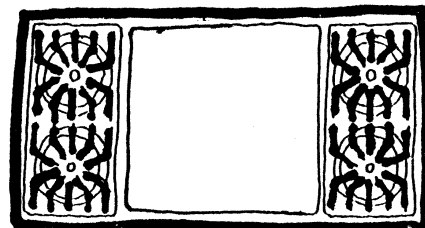
- **EXCLUSIVE** VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 6-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER SETTING FOR ALL BURNERS
- **EXCLUSIVE** ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- **EXCLUSIVE** COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - LARGE CONVECTION OVEN
 - 24¹/₈"W. X 16¹/₈"H. X 17⁵/₈"D.
 - 4.0 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- LEFT BAKE OVEN (AUTO. IGNITION)
 - 13³/₈"W. X 16¹/₈"H. X 18³/₄"D.
 - 2.3 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

48" WIDE -VGIC-

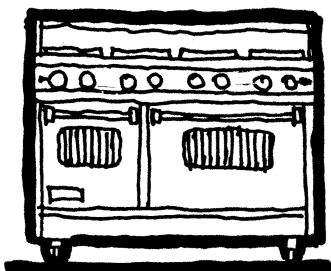
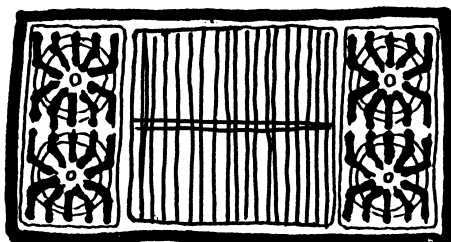
Freestanding Gas Sealed Burner Ranges VGIC487-4G

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR THE LEFT AND RIGHT SIDE)
- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
- EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - LARGE CONVECTION OVEN
 - 24 $\frac{1}{8}$ "W. X 16 $\frac{1}{8}$ "H. X 17 $\frac{5}{8}$ "D.
 - 4.0 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- LEFT BAKE OVEN (AUTO. IGNITION)
 - 13 $\frac{3}{8}$ "W. X 16 $\frac{1}{8}$ "H. X 18 $\frac{3}{4}$ "D.
 - 2.3 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

4 Burners with 24"
Griddle/Simmer plate



24" Grill
with
4 Burners



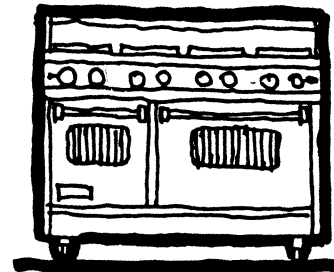
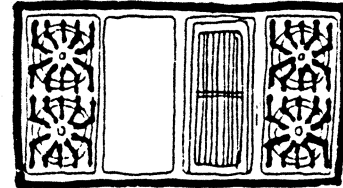
VGIC487-4Q

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- RIGHT OVEN - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - LARGE CONVECTION CAVITY
 - 24 $\frac{1}{8}$ "W. X 16 $\frac{1}{8}$ "H. X 17 $\frac{5}{8}$ "D.
 - 4.0 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- LEFT BAKE OVEN (AUTO. IGNITION)
 - 13 $\frac{3}{8}$ "W. X 16 $\frac{1}{8}$ "H. X 18 $\frac{3}{4}$ "D.
 - 2.3 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

VGIC487-4GQ

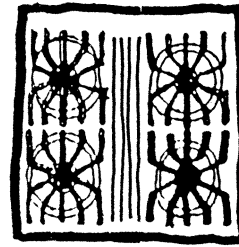
- **EXCLUSIVE** VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER SETTING FOR ALL BURNERS
- **EXCLUSIVE** ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- **EXCLUSIVE** COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - LARGE CONVECTION OVEN
 - 24¹/₈"W. X 16¹/₈"H. X 17⁵/₈"D.
 - 4.0 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- LEFT BAKE OVEN (AUTO. IGNITION)
 - 13³/₈"W. X 16¹/₈"H. X 18³/₄"D.
 - 2.3 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

4 BURNERS with
12" wide Grill & 12" wide
griddle/simmer plate



VGSC306-4B

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- CENTER GRATE ALLOWS MOVEMENT OF COOKING VESSELS ACROSS ENTIRE TOP SURFACE
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- **EXCLUSIVE** COMBINATION OF SINGLE U-SHAPED BAKE BURNER AND INFRARED BROIL BURNER, BOTH WITH ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- EXTREMELY LARGE SELF-CLEAN, CONVECTION OVEN
 - 23"W. X 16 1/8"H. X 15 3/8"D.
 - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - FOUR HALOGEN LIGHTS
- SHIPPED WITH 6/H. SS BACKGUARD
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



30"
WIDE
-VGSC-

Freestanding Gas
Self-Clean Range
(24" Depth)

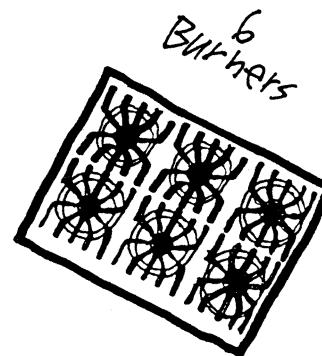
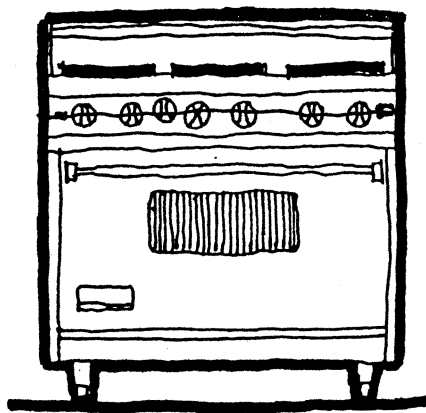
VGSC SERIES RANGES

- 6"H. SS BACKGUARD IS SHIPPED AUTOMATICALLY WITH EACH 30"W. RANGE, BUT NOT WITH 36"W. OR 48"W. RANGES. EITHER A BACKGUARD, HIGH-SHELF, OR ISLAND TRIM MUST BE USED FOR ALL INSTALLATIONS.
 - SHIPPED STANDARD FOR NATURAL GAS; FIELD CONVERT TO LP /PROPANE WITH STANDARD REGULATOR
 - 4 FOOT CORD INCLUDED WITH RANGE
 - 2 WIRE WITH GROUND/3 PRONG PLUG
 - 120V/60 HZ
- MAXIMUM AMPS
- 30"W. RANGES: 4B - 2.3
 - 36"W. RANGES: 6B - 2.3; 4G - 6.0; 4Q - 2.4
 - 48"W. RANGES: 6G - 6.4; 6Q - 2.4; 4G - 10.0; 4GQ - 6.4

FINISH DETAILS

- STAINLESS STEEL (SS), BLACK (BK), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND EGGPLANT (EP).
 - FINISH DESIGNATES DOOR FRONT, LOWER FRONT PANEL, SIDE PANELS, AND PORCELAIN GRATE SUPPORTS/BURNER BOWLS.
 - STAINLESS STEEL AND BURGUNDY UNITS HAVE BLACK PORCELAIN TOP/GRATE SUPPORTS AND BURNER KNOBS
 - ALL FINISHES HAVE BLACK PORCELAIN GRATES, BLACK PORCELAIN BURNER CAPS, AND BLACK KNOBS/SWITCHES.
- WHITE (WH)
 - FINISH DESIGNATES DOOR FRONT, LOWER FRONT PANEL, SIDE PANELS, PORCELAIN GRATE SUPPORTS / BURNER BOWLS, PORCELAIN CENTER WORKTOP, AND KNOBS/SWITCHES.
 - HAS DARK GRAY PORCELAIN GRATES AND DARK GRAY PORCELAIN BURNER CAPS.
- ALL FINISHES HAVE STAINLESS STEEL HANDLE/CHROME PLATED BRACKETS AND STAINLESS STEEL DRIP TRAY PULL, CONTROL PANEL, AND LANDING LEDGE.
- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE, WINDOW TRIM, DOOR HANDLE, DRIP TRAY PULL, KNOB BEZELS, THERMAL-CONVECTION SWITCH BEZEL, AND GRATE SUPPORT SIDE TRIM. SUPER DURABLE, LONG LASTING BRASS FINISH ON ALL "HIGH TRAFFIC" PARTS (HANDLE AND DRIP TRAY PULL); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

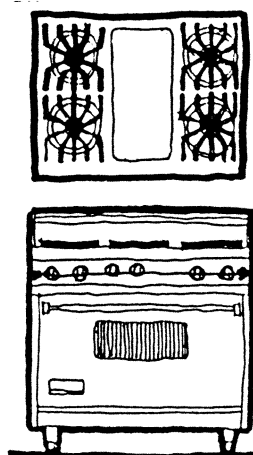
36"
WIDE
-VGSC-
Freestanding Gas
Self-Clean Ranges
(24" Depth)



VGSC366-6B

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER[™] SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- **EXCLUSIVE** COMBINATION OF DUAL U-SHAPED BAKE BURNER AND INFRARED BROIL BURNER, BOTH WITH ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF

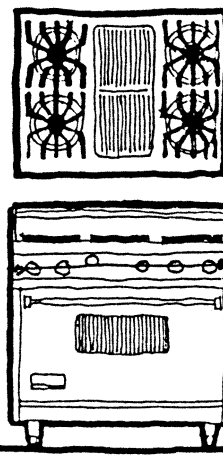
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- EXTREMELY LARGE SELF-CLEAN, CONVECTION OVEN
 - 29"W. X 16 1/8"H. X 15 3/8"D.
 - 4.2 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - FOUR HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



12" wide
Griddle/Simmer
Plate with
4 Burners



12" wide
Grill
with
4 Burners



VGSC366-4G

12" W. THERMOSTATICALLY
CONTROLLED STEEL
GRIDDLE/SIMMER PLATE

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER[™] SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- SS DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- **EXCLUSIVE** COMBINATION OF DUAL U-SHAPED BAKE BURNER AND INFRARED BROIL BURNER, BOTH WITH ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- EXTREMELY LARGE SELF-CLEAN, CONVECTION OVEN
 - 29"W. X 16 1/8"H. X 15 3/8"D.
 - 4.2 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - FOUR HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

VGSC366-4Q

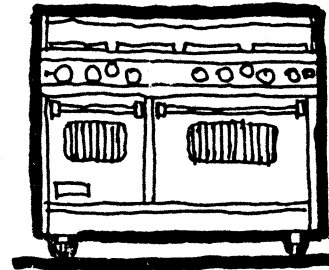
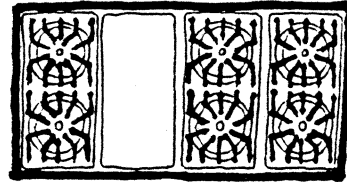
12" W. GRILL WITH FLAVOR
GENERATOR PLATES AND
AUTOMATIC IGNITION/
REIGNITION

48" WIDE -VGSC-

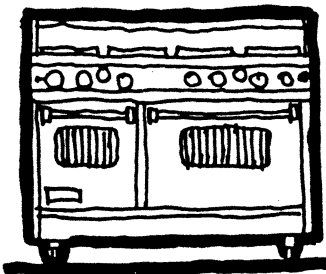
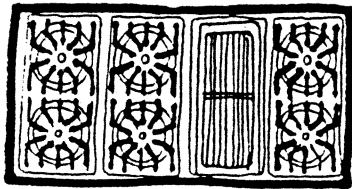
Freestanding Gas Self-Clean Ranges (24" Depth) VGSC486-6G

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- RIGHT OVEN - **EXCLUSIVE** COMBINATION OF SINGLE U-SHAPED BAKE BURNER AND INFRARED BROIL BURNER, BOTH WITH ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT OFF
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - EXTREMELY LARGE SELF-CLEAN, CONVECTION OVEN
 - 23"W. X 16 1/8"H. X 15 3/8"D.
 - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - FOUR HALOGEN LIGHTS
- LEFT BAKE OVEN (ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF)
 - 12 1/8"W. X 16 1/8"H. X 17 1/4"D.
 - 2.1 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS
 - TWO HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

6 Burners with
12" wide Griddle/Simmer
Plate



6 Burners with
12" wide grill



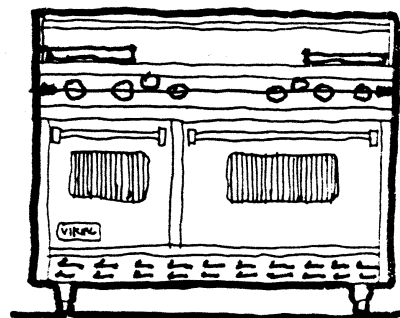
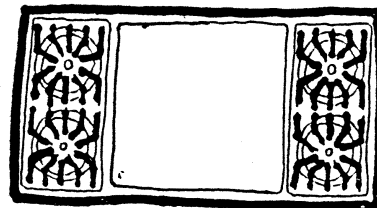
VGSC486-6Q

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- RIGHT OVEN - **EXCLUSIVE** COMBINATION OF SINGLE U-SHAPED BAKE BURNER AND INFRARED BROIL BURNER, BOTH WITH ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT OFF
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - EXTREMELY LARGE SELF-CLEAN, CONVECTION OVEN
 - 23"W. X 16 1/8"H. X 15 3/8"D.
 - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - FOUR HALOGEN LIGHTS
- LEFT BAKE OVEN (ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF)
 - 12 1/8"W. X 16 1/8"H. X 17 1/4"D.
 - 2.1 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS
 - TWO HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

VGSC486-4G

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- RIGHT OVEN - **EXCLUSIVE** COMBINATION OF SINGLE U-SHAPED BAKE BURNER AND INFRARED BROIL BURNER, BOTH WITH ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT OFF
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - EXTREMELY LARGE SELF-CLEAN, CONVECTION OVEN
 - 23"W. X 16 1/8"H. X 15 3/8"D.
 - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - FOUR HALOGEN LIGHTS
- LEFT BAKE OVEN (ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF)
 - 12 1/8"W. X 16 1/8"H. X 17 1/4"D.
 - 2.1 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS
 - TWO HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

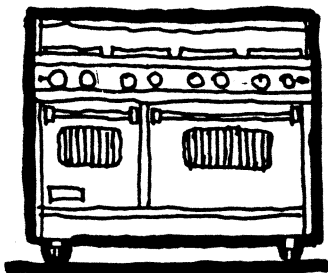
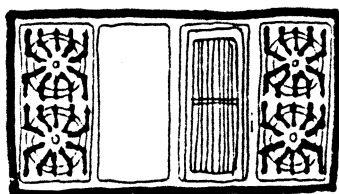
4 Burners with 24"
Griddle/Simmer plate



VGSC486-4GQ

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED GRIDDLE/SIMMER PLATE
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- RIGHT OVEN - **EXCLUSIVE** COMBINATION OF SINGLE U-SHAPED BAKE BURNER AND INFRARED BROIL BURNER, BOTH WITH ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT OFF
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - EXTREMELY LARGE SELF-CLEAN, CONVECTION OVEN
 - 23"W. X 16 1/8"H. X 15 3/8"D.
 - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - FOUR HALOGEN LIGHTS
- LEFT BAKE OVEN (ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF)
 - 12 1/8"W. X 16 1/8"H. X 17 1/4"D.
 - 2.1 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS
 - TWO HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

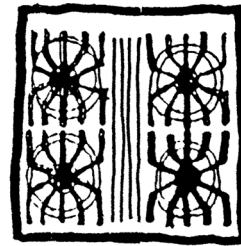
4 BURNERS with
12" wide Grill & 12" wide
griddle/simmer plate

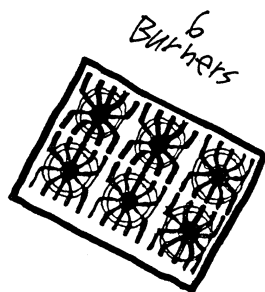
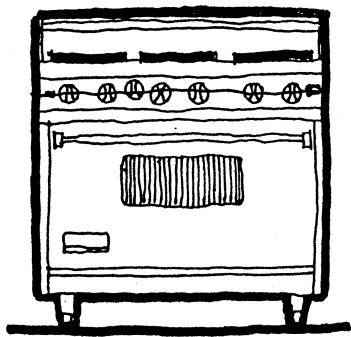


VGSC307-4B

- **EXCLUSIVE** VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- **EXCLUSIVE** ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- CENTER GRATE ALLOWS MOVEMENT OF COOKING VESSELS ACROSS ENTIRE TOP SURFACE
- **EXCLUSIVE** COMBINATION OF SINGLE U-SHAPED BAKE BURNER AND INFRARED BROIL BURNER, BOTH WITH ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- EXTREMELY LARGE SELF-CLEAN, CONVECTION OVEN
 - 23"W. X 16¹/₈"H. X 15³/₈"D.
 - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - FOUR HALOGEN LIGHTS
- SHIPPED WITH 6/H. SS BACKGUARD
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

30"
WIDE
-VGSC-
Freestanding Gas
Sealed Burner
Self-Clean Ranges
(24" Depth)



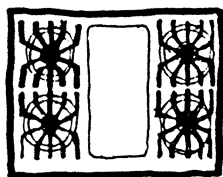


36" WIDE
-VGSC-
 Freestanding Gas
 Sealed Burner
 Self-Clean Ranges
 (24" Depth)

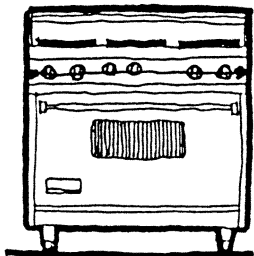
VGSC367-6B

- **EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM** (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE VARISIMMER™** SETTING FOR ALL BURNERS
- **EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE** CONTAINS SPILLS FOR EASY CLEANING
- **EXCLUSIVE COMBINATION OF DUAL U-SHAPED BAKE BURNER AND INFRARED BROIL BURNER** BOTH WITH ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF

- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- **EXTREMELY LARGE SELF-CLEAN, CONVECTION OVEN**
 - 29"W. X 16 1/8"H. X 15 3/8"D.
 - 4.2 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - FOUR HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



12" wide
Griddle/Simmer
Plate with
4 Burners



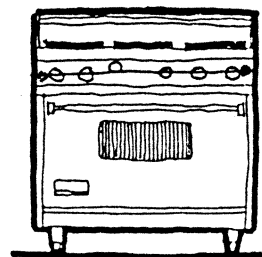
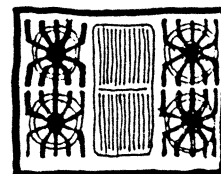
VGSC367-4G

12" W. THERMOSTATICALLY
CONTROLLED STEEL
GRIDDLE/SIMMER PLATE

- **EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM** (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- **EXCLUSIVE VARISIMMER™** SETTING FOR ALL BURNERS
- **EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE** CONTAINS SPILLS FOR EASY CLEANING
- **EXCLUSIVE COMBINATION OF DUAL U-SHAPED BAKE BURNER AND INFRARED BROIL BURNER** BOTH WITH ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- **EXTREMELY LARGE SELF-CLEAN, CONVECTION OVEN**
 - 29"W. X 16 1/8"H. X 15 3/8"D.
 - 4.2 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - FOUR HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



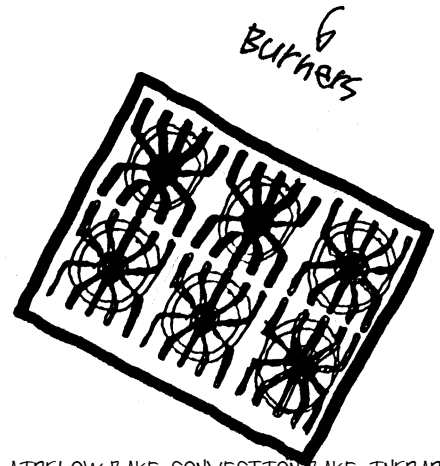
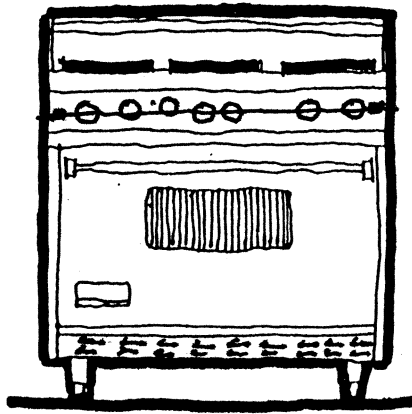
12" wide
Grill
with
4 Burners



VGSC367-4Q

12" W. GRILL WITH FLAVOR
GENERATOR PLATES AND
AUTOMATIC IGNITION/
REIGNITION

36"
WIDE
-VGRC-
Freestanding Gas
Ranges (27" Depth)

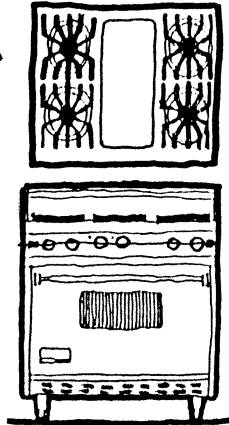


VGRC365-6BD

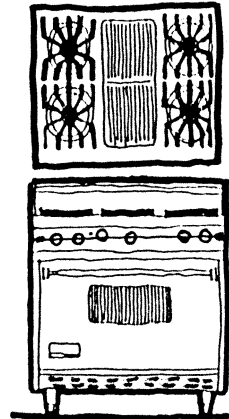
- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- **EXCLUSIVE** COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION

- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE CONVECTION OVEN
 - 30 1/8" W. X 14 1/8" H. X 19 1/4" D.
 - 4.7 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

4
Burners
with
12" griddle/
Simmer plate



4
Burners
with
12" Grill



VGRC365-4GD

12" W. THERMOSTATICALLY
CONTROLLED STEEL
GRIDDLE/SIMMER PLATE

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- **EXCLUSIVE** COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE CONVECTION OVEN
 - 30 1/8" W. X 14 1/8" H. X 19 1/4" D.
 - 4.7 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

VGRC365-4QD

12" W. GRILL WITH FLAVOR
GENERATOR PLATES AND AUTOMATIC
IGNITION/REIGNITION

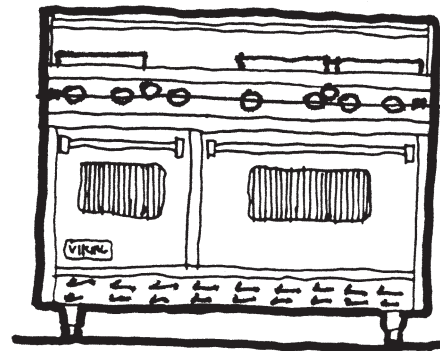
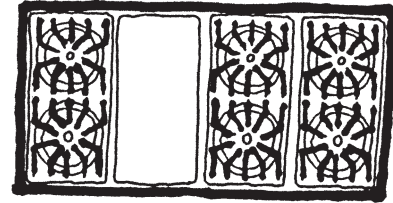
48" WIDE -VGRC-

Freestanding Gas Ranges (27" Depth)

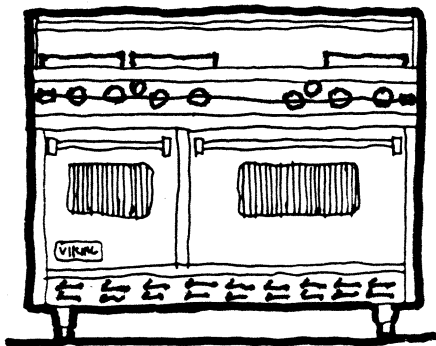
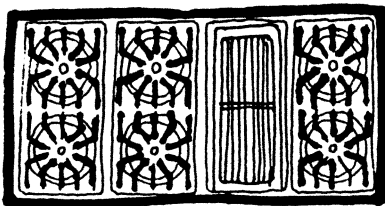
VGRC485-6GD

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - LARGE CONVECTION OVEN
 - 24¹/₈"W. X 14¹/₈"H. X 19¹/₄"D.
 - 3.8 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- LEFT BAKE OVEN (AUTO. IGNITION)
 - 13³/₈"W. X 14¹/₈"H. X 21¹/₄"D.
 - 2.3 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/FIVE POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

6 BURNERS WITH 12"
griddle / simmer plate



6 BURNERS WITH
12"
GRILL



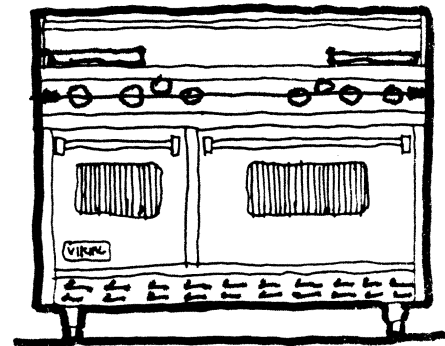
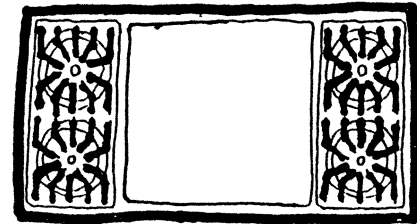
VGRC485-6QD

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - LARGE CONVECTION OVEN
 - 24¹/₈"W. X 14¹/₈"H. X 19¹/₄"D.
 - 3.8 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- LEFT BAKE OVEN (AUTO. IGNITION)
 - 13³/₈"W. X 14¹/₈"H. X 21¹/₄"D.
 - 2.3 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/FIVE POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

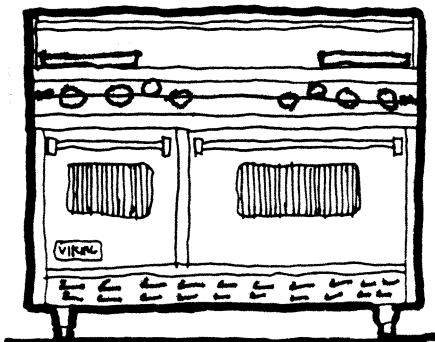
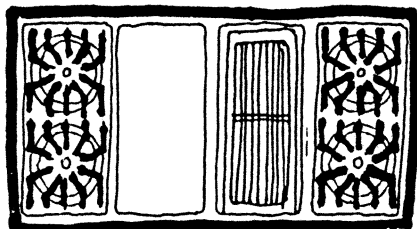
VGRC485-4GQ

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - LARGE CONVECTION OVEN
 - 24¹/₈"W. X 14¹/₈"H. X 19¹/₄"D.
 - 3.8 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- LEFT BAKE OVEN (AUTO. IGNITION)
 - 13³/₈"W. X 14¹/₈"H. X 21¹/₄"D.
 - 2.3 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/FIVE POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

4 Burners with 24"
Griddle/Simmer plate



4 Burners with
12" griddle/Simmer plate
And 12" Grill



VGRC485-4GQD

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED GRIDDLE/SIMMER PLATE
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - LARGE CONVECTION OVEN
 - 24¹/₈"W. X 14¹/₈"H. X 19¹/₄"D.
 - 3.8 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- LEFT BAKE OVEN (AUTO. IGNITION)
 - 13³/₈"W. X 14¹/₈"H. X 21¹/₄"D.
 - 2.3 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/FIVE POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

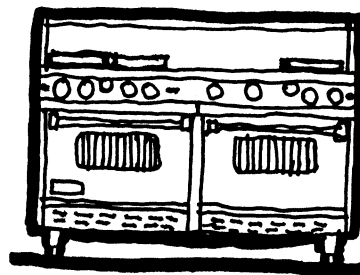
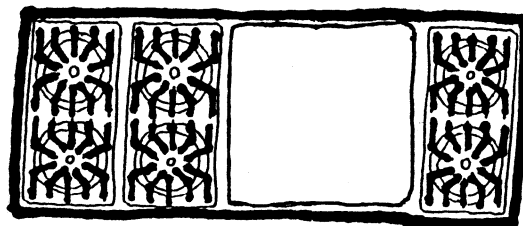
60" WIDE -VGRC-

Freestanding Gas Ranges (27" Depth)

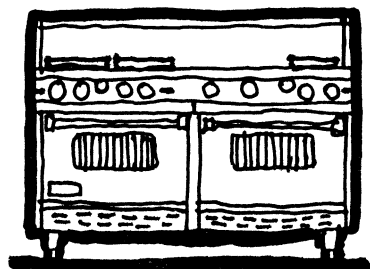
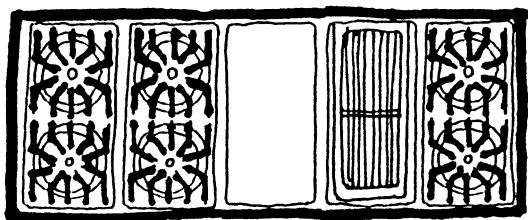
VGRC605-4GQD

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAYS WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- RIGHT OVEN - **EXCLUSIVE** COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LEFT OVEN - DUAL BAKE BURNERS WITH AUTOMATIC IGNITION
- LEFT OVEN - FOUR FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- BOTH OVENS - LARGE CONVECTION OVEN
 - 24¹/₈"W. X 14¹/₈"H. X 19¹/₄"D.
 - 3.8 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

6 BURNERS WITH 24" GRIDDLE/SIMMER Plate



6 BURNERS WITH 12" W Grill
And 12" W griddle/simmer plate



VGRC605-4GQD

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAYS WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- RIGHT OVEN - **EXCLUSIVE** COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LEFT OVEN - DUAL BAKE BURNERS WITH AUTOMATIC IGNITION
- LEFT OVEN - FOUR FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- BOTH OVENS - LARGE CONVECTION OVEN
 - 24¹/₈"W. X 14¹/₈"H. X 19¹/₄"D.
 - 3.8 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

VGRC SERIES RANGES

- A BACKGUARD IS NOT PACKAGED OR SHIPPED AUTOMATICALLY WITH EACH RANGE
- EITHER A BACKGUARD, HIGH-SHELF, OR ISLAND TRIM MUST BE USED FOR ALL INSTALLATIONS.
- SHIPPED STANDARD FOR NATURAL GAS; FIELD CONVERT TO LP /PROPANE WITH STANDARD REGULATOR
- 4 FOOT CORD INCLUDED WITH RANGE
 - 2 WIRE WITH GROUND/3 PRONG PLUG
 - 120V/60 HZ

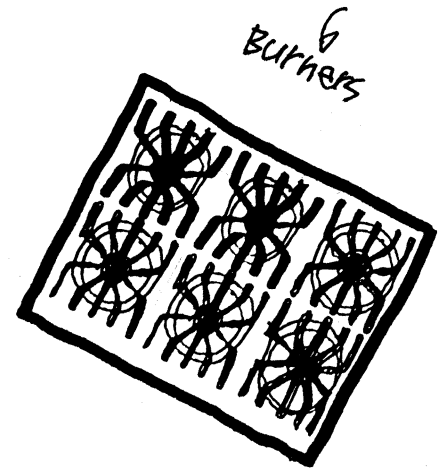
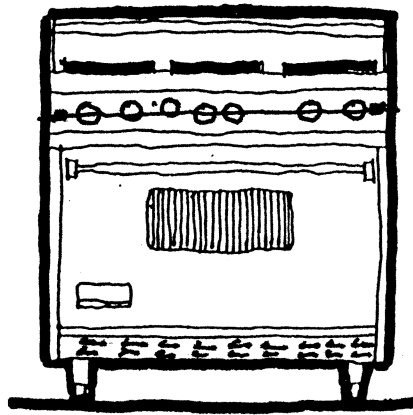
MAXIMUM AMPS

- 36"W. RANGES: 6B - 8.5; 4G - 11.8; 4Q - 8.5
- 48"W. RANGES: 8B - 12.4; 6G - 16.0; 6Q - 12.4; 4G - 19.3; 4GQ - 16.0
- 60"W. RANGES: 6G - 23.6; 6GQ - 20.0

FINISH DETAILS

- STAINLESS STEEL (SS), BLACK (BK), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND EGGPLANT (EP).
 - FINISH DESIGNATES DOOR FRONT, LOWER FRONT PANEL, SIDE PANELS, AND PORCELAIN GRATE SUPPORTS/BURNER BOWLS.
 - STAINLESS STEEL AND BURGUNDY UNITS HAVE BLACK PORCELAIN GRATE SUPPORTS AND BURNER BOWLS
 - ALL FINISHES HAVE BLACK PORCELAIN GRATES, BLACK PORCELAIN BURNER CAPS, AND BLACK KNOBS/SWITCHES.
 - ALL FINISHES HAVE STAINLESS STEEL HANDLE/CHROME PLATED BRACKETS AND STAINLESS STEEL DRIP TRAY PULL, CONTROL PANEL, AND LANDING LEDGE.
- WHITE (WH)
 - FINISH DESIGNATES DOOR FRONT, LOWER FRONT PANEL, SIDE PANELS, PORCELAIN GRATE SUPPORTS / BURNER BOWLS, PORCELAIN CENTER WORKTOP, AND KNOBS/SWITCHES.
 - HAS DARK GRAY PORCELAIN GRATES AND DARK GRAY PORCELAIN BURNER CAPS.
- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE, WINDOW TRIM, DOOR HANDLE, DRIP TRAY PULL, KNOB BEZELS, THERMAL-CONVECTION SWITCH BEZEL, AND GRATE SUPPORT SIDE TRIM. SUPER DURABLE, LONG-LASTING BRASS FINISH ON ALL "HIGH TRAFFIC" PARTS (HANDLE AND DRIP TRAY PULL); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

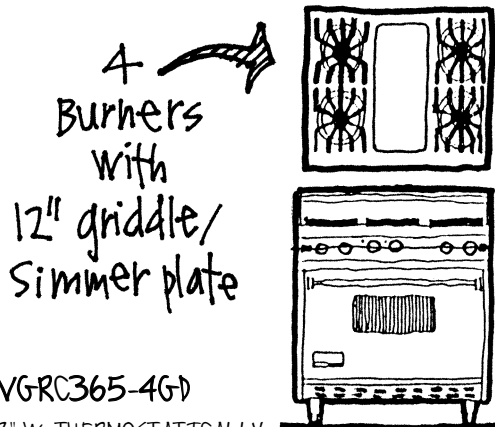
**36" WIDE
-NVGRC-**
Freestanding Gas Ranges for
Cooking Schools (27" Depth)



NVGRC365-6BD

- MEETS NSF REQUIREMENTS FOR COOKING SCHOOL USE
- NON-PUSH TO TURN VALVES AS A CONVERSION KIT - KIT FOR 36", 48" OR 60"W. RANGES. MUST BE INSTALLED BY A CERTIFIED INSTALLER
- NSF MARKING ON THE RATING PLATE AND INSTALLATION INSTRUCTIONS
- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN

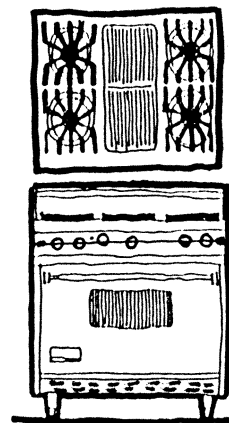
- EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE CONVECTION OVEN
 - 30 1/8"W. X 14 1/8"H. X 19 1/4"D.
 - 4.7 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



NVGRC365-4GD

12" W. THERMOSTATICALLY
CONTROLLED STEEL
GRIDDLE/SIMMER PLATE

- MEETS NSF REQUIREMENTS FOR COOKING SCHOOL USE
- NON-PUSH TO TURN VALVES AS A CONVERSION KIT - KIT FOR 36", 48" OR 60"W. RANGES. MUST BE INSTALLED BY A CERTIFIED INSTALLER
- NSF MARKING ON THE RATING PLATE AND INSTALLATION INSTRUCTIONS
- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE CONVECTION OVEN
 - 30 1/8"W. X 14 1/8"H. X 19 1/4"D.
 - 4.7 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



4
Burners
with
12" Grill

NVGRC365-4QD

12" W. GRILL WITH FLAVOR
GENERATOR PLATES AND
AUTOMATIC IGNITION/
REIGNITION

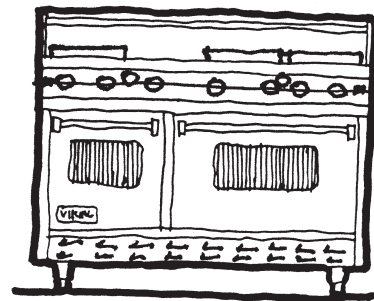
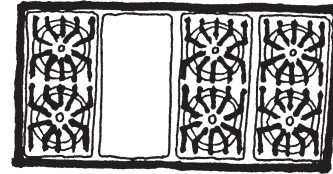
48" WIDE -NVGRC-

Freestanding Gas Ranges for Cooking Schools (27" Depth)

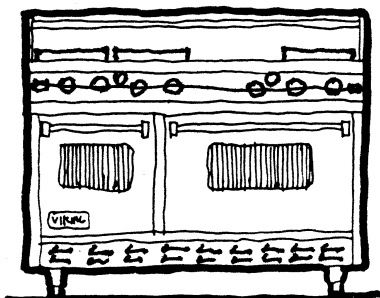
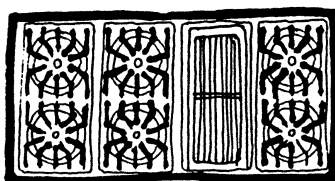
NVGRC485-6GD

- MEETS NSF REQUIREMENTS FOR COOKING SCHOOL USE
- NON-PUSH TO TURN VALVES AS A CONVERSION KIT - KIT FOR 36", 48" OR 60"W. RANGES. MUST BE INSTALLED BY A CERTIFIED INSTALLER
- NSF MARKING ON THE RATING PLATE AND INSTALLATION INSTRUCTIONS
- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - LARGE CONVECTION OVEN
 - 24¹/₈"W. X 14¹/₈"H. X 19¹/₄"D.
 - 3.8 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- LEFT BAKE OVEN (AUTO. IGNITION)
 - 13³/₈"W. X 14¹/₈"H. X 21¹/₄"D.
 - 2.3 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/FIVE POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

6 BURNERS WITH 12" griddle / simmer plate



6 BURNERS WITH 12" GRILL



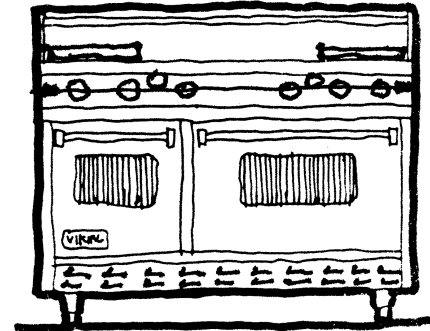
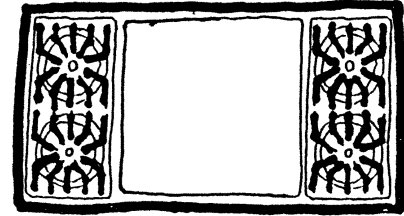
NVGRC485-6QD

- MEETS NSF REQUIREMENTS FOR COOKING SCHOOL USE
- NON-PUSH TO TURN VALVES AS A CONVERSION KIT - KIT FOR 36", 48" OR 60"W. RANGES. MUST BE INSTALLED BY A CERTIFIED INSTALLER
- NSF MARKING ON THE RATING PLATE AND INSTALLATION INSTRUCTIONS
- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - LARGE CONVECTION OVEN
 - 24¹/₈"W. X 14¹/₈"H. X 19¹/₄"D.
 - 3.8 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- LEFT BAKE OVEN (AUTO. IGNITION)
 - 13³/₈"W. X 14¹/₈"H. X 21¹/₄"D.
 - 2.3 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/FIVE POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

NVGRC485-4G-D

- MEETS NSF REQUIREMENTS FOR COOKING SCHOOL USE
- NON-PUSH TO TURN VALVES AS A CONVERSION KIT - KIT FOR 36", 48" OR 60"W. RANGES. MUST BE INSTALLED BY A CERTIFIED INSTALLER
- NSF MARKING ON THE RATING PLATE AND INSTALLATION INSTRUCTIONS
- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- RIGHT OVEN - **EXCLUSIVE** COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - EXTREMELY LARGE SELF-CLEAN, CONVECTION OVEN
 - 23"W. X 16 1/8"H. X 15 3/8"D.
 - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- FOUR HALOGEN LIGHTS
- LEFT BAKE OVEN (ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF)
 - 12 1/8"W. X 16 1/8"H. X 17 1/4"D.
 - 2.1 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS
 - TWO HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

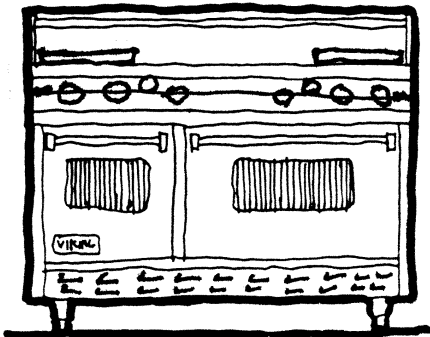
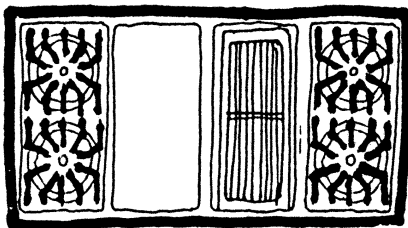
4 Burners with 24"
Griddle/Simmer plate



NVGRC485-4G-QD


- MEETS NSF REQUIREMENTS FOR COOKING SCHOOL USE
- NON-PUSH TO TURN VALVES AS A CONVERSION KIT - KIT FOR 36", 48" OR 60"W. RANGES. MUST BE INSTALLED BY A CERTIFIED INSTALLER
- NSF MARKING ON THE RATING PLATE AND INSTALLATION INSTRUCTIONS
- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED GRIDDLE/SIMMER PLATE
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- RIGHT OVEN - **EXCLUSIVE** COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - EXTREMELY LARGE SELF-CLEAN, CONVECTION OVEN
 - 23"W. X 16 1/8"H. X 15 3/8"D.
 - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - FOUR HALOGEN LIGHTS
- LEFT BAKE OVEN (ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF)
 - 12 1/8"W. X 16 1/8"H. X 17 1/4"D.
 - 2.1 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS
 - TWO HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

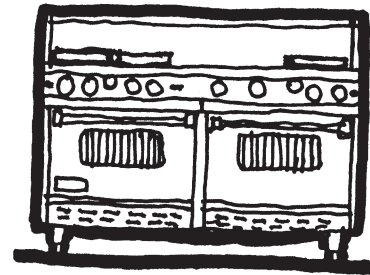
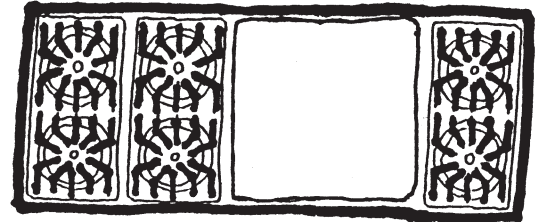
4 Burners with
12" griddle/Simmer plate
And 12" Grill



60" WIDE -NVGRC-

Freestanding Gas Ranges
For Cooking Schools (27" Depth)

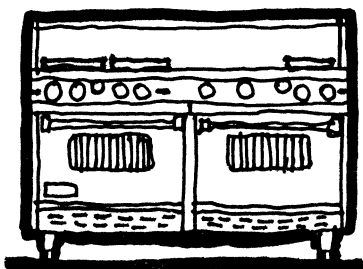
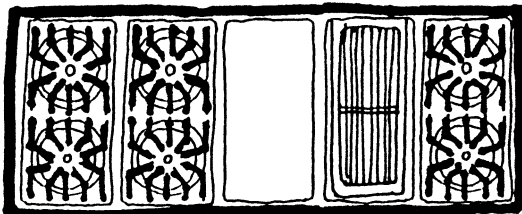
6 BURNERS WITH 24"
GRIDDLE/SIMMER Plate 



NVGRC605-4GD

- MEETS NSF REQUIREMENTS FOR COOKING SCHOOL USE
- NON-PUSH TO TURN VALVES AS A CONVERSION KIT - KIT FOR 36", 48" OR 60"W. RANGES. MUST BE INSTALLED BY A CERTIFIED INSTALLER
- NSF MARKING ON THE RATING PLATE AND INSTALLATION INSTRUCTIONS
- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAYS WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- RIGHT OVEN - **EXCLUSIVE** COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LEFT OVEN - DUAL BAKE BURNERS WITH AUTOMATIC IGNITION
- LEFT OVEN - FOUR FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- BOTH OVENS - LARGE CONVECTION OVEN
 - 24 1/8"W. X 14 1/8"H. X 19 1/4"D.
 - 3.8 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

6 BURNERS WITH 12" w Grill
And 12" w griddle/simmer plate



NVGRC605-4GDQ

- MEETS NSF REQUIREMENTS FOR COOKING SCHOOL USE
- NON-PUSH TO TURN VALVES AS A CONVERSION KIT - KIT FOR 36", 48" OR 60"W. RANGES. MUST BE INSTALLED BY A CERTIFIED INSTALLER
- NSF MARKING ON THE RATING PLATE AND INSTALLATION INSTRUCTIONS
- 6-15,000 BTU SS BURNERS WITH PORCELAIN CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAYS WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- RIGHT OVEN - **EXCLUSIVE** COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LEFT OVEN - DUAL BAKE BURNERS WITH AUTOMATIC IGNITION
- LEFT OVEN - FOUR FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- BOTH OVENS - LARGE CONVECTION OVEN
 - 24 1/8"W. X 14 1/8"H. X 19 1/4"D.
 - 3.8 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

NVGRC SERIES RANGES

- A BACKGUARD IS NOT PACKAGED OR SHIPPED AUTOMATICALLY WITH EACH RANGE. EITHER A BACKGUARD, HIGH-SHELF, OR ISLAND TRIM MUST BE USED FOR ALL INSTALLATIONS.
- SHIPPED STANDARD FOR NATURAL GAS; FIELD CONVERT TO LP/PROPANE WITH STANDARD REGULATOR
- 4 FOOT CORD INCLUDED WITH RANGE
 - 2 WIRE WITH GROUND/3 PRONG PLUG
 - 120 V/60 HZ
 - NVGRC365 MAXIMUM AMPS: 6B-8.5; 4G-11.8; 4Q-8.5
 - NVGRC485 MAXIMUM AMPS: 8B-12.4; 6G-16.0; 6Q-12.4; 4G-19.3; 4GQ-16.0
 - NVGRC605 MAXIMUM AMPS: 6G-23.6; 6GQ-20.0

FINISH DETAILS

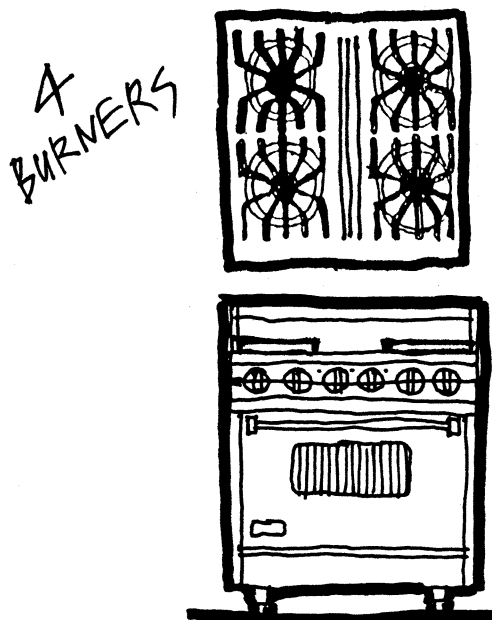
- STAINLESS STEEL (SS)
 - FINISH DESIGNATES DOOR FRONT, LOWER FRONT PANEL AND SIDE PANELS.
 - HAS BLACK PORCELAIN GRATES, BLACK PORCELAIN BURNER CAPS, BLACK PORCELAIN GRATE SUPPORTS/BURNER BOWLS AND BLACK KNOBS/SWITCHES.
 - HAS STAINLESS STEEL HANDLE(S)/CHROME PLATED BRACKETS AND STAINLESS STEEL DRIP TRAY PULL(S), CONTROL PANEL, AND LANDING LEDGE.

30" WIDE -VDSC-

Freestanding Dual Fuel Range (24" Depth)

VDSC305-4B

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- CENTER GRATE ALLOWS MOVEMENT OF COOKING VESSELS ACROSS ENTIRE TOP SURFACE
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRUCONVEC™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- SHIPPED WITH 6"H. SS BACKGUARD
- LARGE SELF-CLEAN CONVECTION OVEN
 - 23"W. X 16 1/8"H. X 15 3/8"D.
 - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - TWO LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS



VDSC305-4B

VDSC SERIES RANGES

- 6"H. SS BACKGUARD IS SHIPPED AUTOMATICALLY WITH 30"W. RANGE, BUT NOT WITH 36"W. OR 48"W. RANGES. EITHER A BACKGUARD, HIGH-SHELF OR ISLAND TRIM MUST BE USED FOR ALL INSTALLATIONS.
- SHIPPED STANDARD FOR NATURAL GAS; FIELD CONVERT TO LP/PROPANE WITH STANDARD REGULATOR.
- USA MODEL - HARD WIRE DIRECT WITH 3 WIRE WITH GROUND OR USE AGENCY CERTIFIED, LOCALLY SUPPLIED POWER CORD/PLUG
- CANADA MODEL - FACTORY INSTALLED, AGENCY CERTIFIED 4 FOOT POWER CORD - 3 WIRE WITH GROUND/4 PRONG PLUG - INCLUDED
- 240-208/120 V/60 HZ OPEN AND SEALED BURNER MODELS
- MAXIMUM AMPS-240 VOLTS / 208 VOLTS
 - 30"W. RANGES: 4B - 24.4/21.5
 - 36"W. RANGES: 6B - 26.4/23.2; 4G - 30.0/26.4; 4Q - 26.4/23.2
 - 48"W. RANGES: 6G - 35.3/31.1; 6Q - 31.7/27.9; 4G - 38.9/34.2; 4GQ - 35.3/31.1

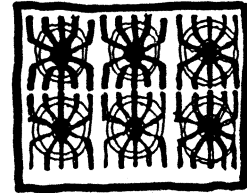
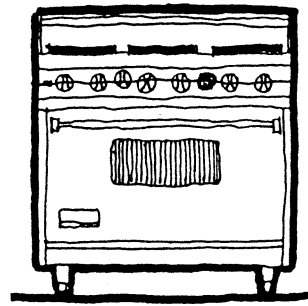
FINISH DETAILS

- STAINLESS STEEL (SS), BLACK (BK), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND EGGPLANT (EP).
 - FINISH DESIGNATES DOOR FRONT(S), LOWER FRONT PANEL, SIDE PANELS, PORCELAIN TOP/GRATESUPPORTS AND BURNER BOWLS.
 - ALL FINISHES HAVE BLACK PORCELAIN GRATES, BLACK PORCELAIN BURNER CAPS AND BLACK KNOBS/SWITCH(ES).
 - STAINLESS STEEL AND BURGUNDY UNITS HAVE BLACK PORCELAIN TOP/GRATE SUPPORTS AND BURNER BOWLS.
- WHITE (WH)
 - FINISH DESIGNATES DOOR FRONT(S), LOWER FRONT PANEL, SIDE PANELS, KNOBS/SWITCH(ES), PORCELAIN TOP/GRATE SUPPORTS AND BURNER BOWLS.
 - HAS DARK GRAY PORCELAIN GRATES AND DARK GRAY PORCELAIN BURNER CAPS.
- ALL FINISHES HAVE STAINLESS STEEL HANDLE(S)/CHROME PLATED BRACKETS AND STAINLESS STEEL DRIP TRAY PULL/TRIM CONTROL PANEL AND LANDING LEDGE.
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES NAME-PLATE, WINDOW TRIM(S), DOOR HANDLE(S)/BRACKETS, DRIP TRAY PULL, KNOB BEZELS, AND GRATE SUPPORT SIDE TRIM. SUPER DURABLE, LONG LASTING BRASS FINISH ON ALL "HIGH TRAFFIC" PARTS (HANDLE AND DRIP TRAY PULL/TRIM BELOW CONTROL PANEL); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

VDSC365-6B

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- SS DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRUCONVEC™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE SELF-CLEAN CONVECTION OVEN
 - 29"W. X 16 1/8"H. X 15 3/8"D.
 - 4.2 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - TWO LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS

36" WIDE -VDSC- Freestanding Dual Fuel Ranges (24" Depth)

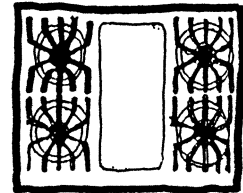
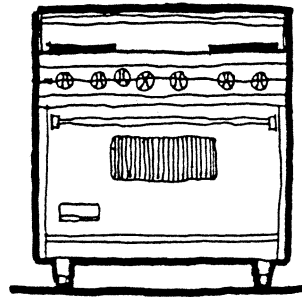


6 Burners

4 Burners with 12" w.
griddle/simmer plate

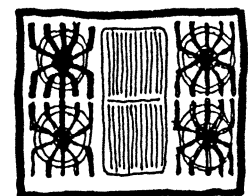
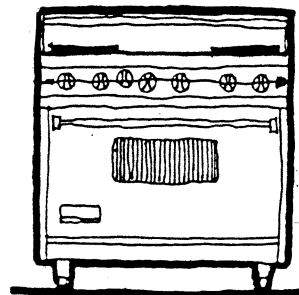
VDSC365-4G

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- SS DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRUCONVEC™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE SELF-CLEAN CONVECTION OVEN
 - 29"W. X 16 1/8"H. X 15 3/8"D.
 - 4.2 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - TWO LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS



VDSC365-4Q

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- SS DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRUCONVEC™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE SELF-CLEAN CONVECTION OVEN
 - 29"W. X 16 1/8"H. X 15 3/8"D.
 - 4.2 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - TWO LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS



4 Burners with
12" grill

48" WIDE -VDSC-

Freestanding Dual Fuel
Ranges (24" Depth)

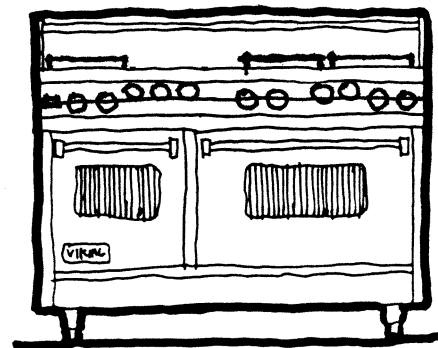
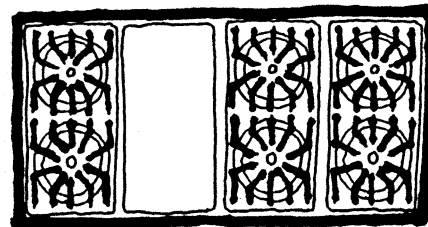
VDSC485-6G

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED GRIDDLE/SIMMER PLATE
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- RIGHT OVEN - EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRUCONVEC™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LEFT OVEN - THREE OVEN FUNCTIONS - TWO ELEMENT BAKE, BROIL, PROOF (SEPARATE LOW WATTAGE ELEMENT)
- RIGHT OVEN - LARGE SELF-CLEAN CONVECTION OVEN
 - 23"W. X 16 1/8"H. X 15 3/8"D.
 - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS; TWO LIGHTS
- LEFT OVEN - SELF-CLEAN OVEN
 - 12 1/8"W. X 16 1/8"H. X 17 1/4"D.
 - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS; ONE LIGHT
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS

VDSC485-6Q

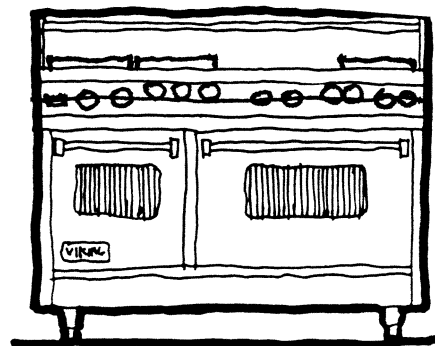
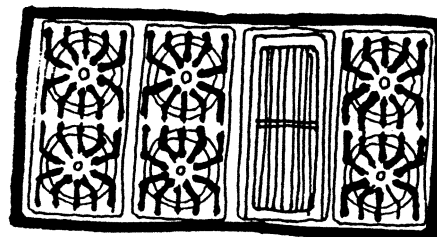
- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- RIGHT OVEN - EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRUCONVEC™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LEFT OVEN - THREE OVEN FUNCTIONS - TWO ELEMENT BAKE, BROIL, PROOF (SEPARATE LOW WATTAGE ELEMENT)
- RIGHT OVEN - LARGE SELF-CLEAN CONVECTION OVEN
 - 23"W. X 16 1/8"H. X 15 3/8"D.
 - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS; TWO LIGHTS
- LEFT OVEN - SELF-CLEAN OVEN
 - 12 1/8"W. X 16 1/8"H. X 17 1/4"D.
 - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS; ONE LIGHT
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS

6 BURNERS with
12" griddle/simmer plate



Freestanding Dual Fuel
Ranges (24" depth)

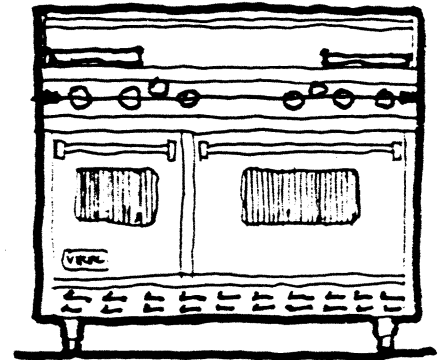
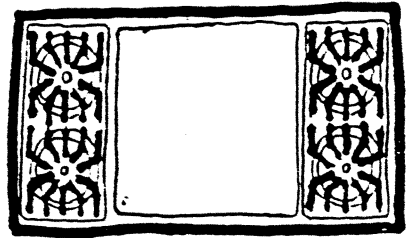
6 Burners with
12" Grill



VDS485-4G

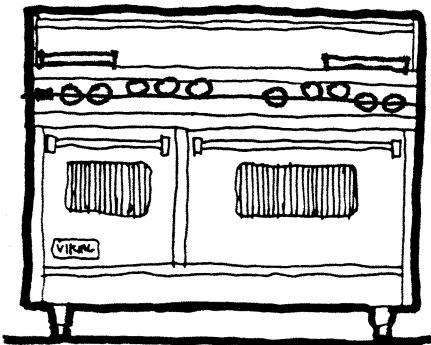
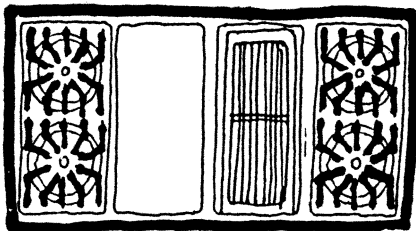
- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- RIGHT OVEN - EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL TRUCONVEC™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LEFT OVEN - THREE OVEN FUNCTIONS - TWO ELEMENT BAKE, BROIL, PROOF (SEPARATE LOW WATTAGE ELEMENT)
- RIGHT OVEN - LARGE SELF-CLEAN CONVECTION OVEN
 - 23"W. X 16 1/8"H. X 15 3/8"D.
 - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS; TWO LIGHTS
- LEFT OVEN - SELF-CLEAN OVEN
 - 12 1/8"W. X 16 1/8"H. X 17 1/4"D.
 - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS; ONE LIGHT
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS

4 Burners with 24"
Griddle/Simmer plate



VDS485-4GQ

4 Burners with 12" wide
grill & 12" wide Griddle/simmer
plate

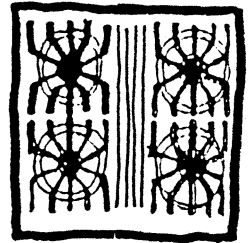
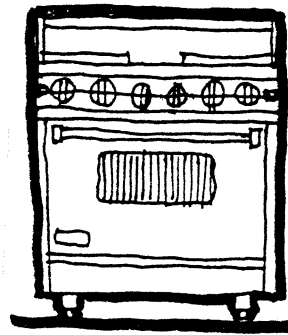


- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- RIGHT OVEN - EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL TRUCONVEC™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LEFT OVEN - THREE OVEN FUNCTIONS - TWO ELEMENT BAKE, BROIL, PROOF (SEPARATE LOW WATTAGE ELEMENT)
- RIGHT OVEN - LARGE SELF-CLEAN CONVECTION OVEN
 - 23"W. X 16 1/8"H. X 15 3/8"D.
 - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS; TWO LIGHTS
- LEFT OVEN - SELF-CLEAN OVEN
 - 12 1/8"W. X 16 1/8"H. X 17 1/4"D.
 - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS; ONE LIGHT
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS

VDSC307-4B

- **EXCLUSIVE** VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER SETTING FOR ALL BURNERS
- **EXCLUSIVE** ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- CENTER GRATE ALLOWS MOVEMENT OF COOKING VESSELS ACROSS ENTIRE TOP SURFACE
- EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRUCONVEC™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE SELF-CLEAN CONVECTION OVEN
 - 23"W. X 16¹/₈"H. X 15³/₈"D.
 - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS; TWO LIGHTS
- SHIPPED WITH 6"H. SS BACKGUARD
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS

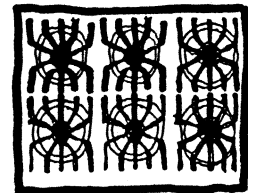
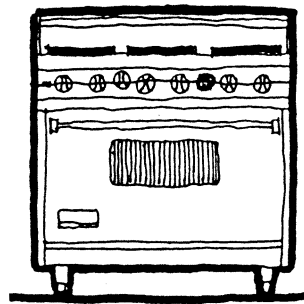
30" WIDE
-VDSC-
 Freestanding Dual Fuel
 Sealed Burner
 Range (24" Depth)



VDSC367-6B

- **EXCLUSIVE** VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 6-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER SETTING FOR ALL BURNERS
- **EXCLUSIVE** ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRUCONVEC™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE SELF-CLEAN CONVECTION OVEN
 - 29"W. X 16 1/8"H. X 15 3/8"D.
 - 4.2 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - TWO LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS

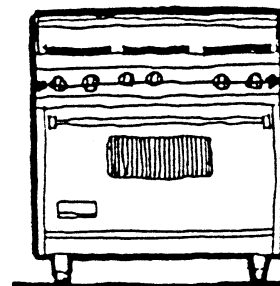
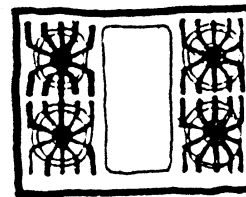
36" WIDE
-VDSC-
 Freestanding Dual Fuel
 Sealed Burner
 Ranges (24" Depth)



6 Burners

VDSC367-4G

- **EXCLUSIVE** VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- **EXCLUSIVE** VARISIMMER SETTING FOR ALL BURNERS
- **EXCLUSIVE** ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRUCONVEC™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE SELF-CLEAN CONVECTION OVEN
 - 29"W. X 16 1/8"H. X 15 3/8"D.
 - 4.2 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - TWO LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS

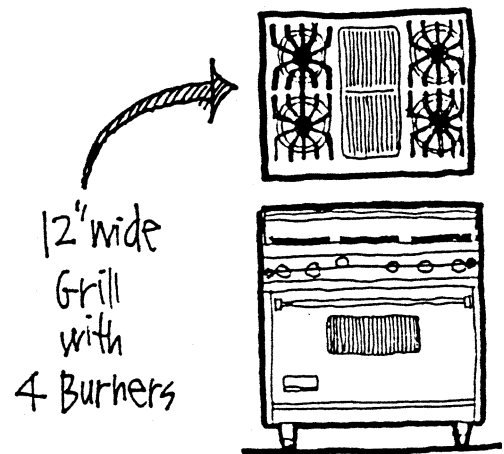


12" wide
 Griddle/Simmer
 Plate with
 4 Burners

VDSC367-4Q

- **EXCLUSIVE** VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- **EXCLUSIVE** VARISIMMER SETTING FOR ALL BURNERS
- **EXCLUSIVE** ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRUCONVEC™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE SELF-CLEAN CONVECTION OVEN
 - 29"W. X 16 1/8"H. X 15 3/8"D.
 - 4.2 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - TWO LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS

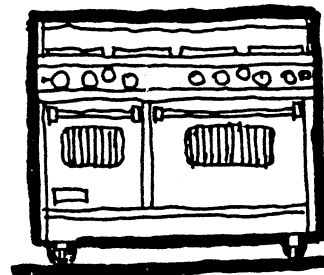
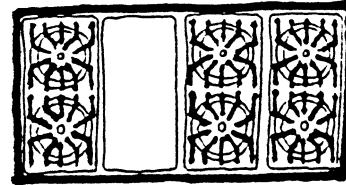
36" WIDE
-VDSC-
 Freestanding Dual Fuel
 Sealed Burner
 Ranges (24" Depth)



VDSC487-6G

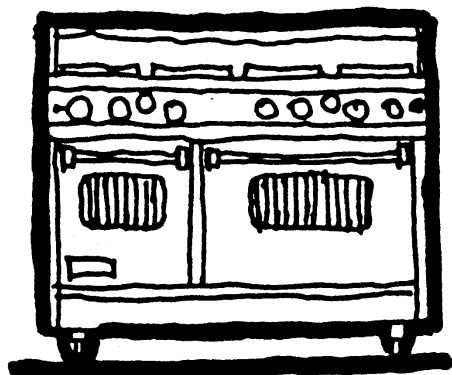
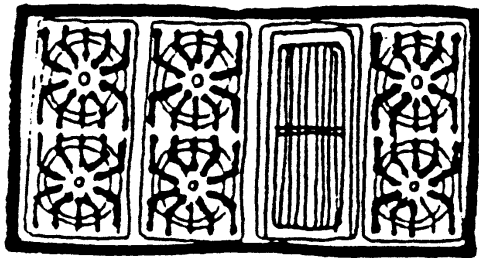
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- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
- EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- RIGHT OVEN - EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRUCONVEC™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LEFT OVEN - THREE OVEN FUNCTIONS - TWO ELEMENT BAKE, BROIL, PROOF (SEPARATE LOW WATTAGE ELEMENT)
- RIGHT OVEN - LARGE SELF-CLEAN CONVECTION OVEN
 - 23"W. X 16 1/8"H. X 15 3/8"D.
 - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS; TWO LIGHTS
- LEFT OVEN - SELF-CLEAN OVEN
 - 12 1/8"W. X 16 1/8"H. X 17 1/4"D.
 - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS; ONE LIGHT
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS

48" WIDE
-VDSC-
 Freestanding Dual Fuel
 Sealed Burner
 Ranges (24" Depth)



VDSC487-6Q

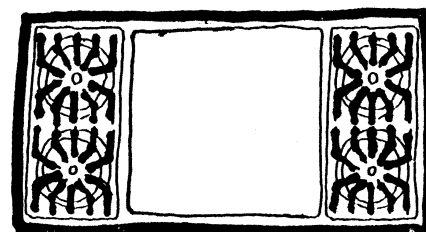
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- 6-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
- EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- RIGHT OVEN - EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRUCONVEC™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LEFT OVEN - THREE OVEN FUNCTIONS - TWO ELEMENT BAKE, BROIL, PROOF (SEPARATE LOW WATTAGE ELEMENT)
- RIGHT OVEN - LARGE SELF-CLEAN CONVECTION OVEN
 - 23"W. X 16 1/8"H. X 15 3/8"D.
 - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS; TWO LIGHTS
- LEFT OVEN - SELF-CLEAN OVEN
 - 12 1/8"W. X 16 1/8"H. X 17 1/4"D.
 - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS; ONE LIGHT
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS



VNSC487-4G

- **EXCLUSIVE** VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. THERMOSTATICALLY CONTROLLED GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- **EXCLUSIVE** VARISIMMER SETTING FOR ALL BURNERS
- **EXCLUSIVE** ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- RIGHT OVEN - EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRUCONVEC™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LEFT OVEN - THREE OVEN FUNCTIONS - TWO ELEMENT BAKE, BROIL, PROOF (SEPARATE LOW WATTAGE ELEMENT)
- RIGHT OVEN - LARGE SELF-CLEAN CONVECTION OVEN
 - 23"W. X 16 1/8"H. X 15 3/8"D.
 - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS; TWO LIGHTS
- LEFT OVEN - SELF-CLEAN OVEN
 - 12 1/8"W. X 16 1/8"H. X 17 1/4"D.
 - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS; ONE LIGHT
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS

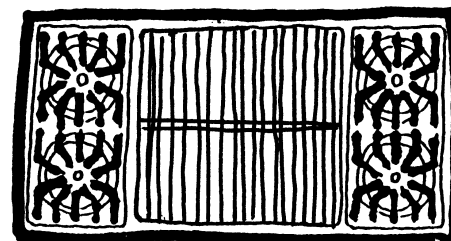
4 Burners with 24"
Griddle/Simmer plate



VNSC487-4Q

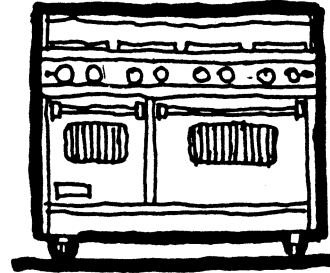
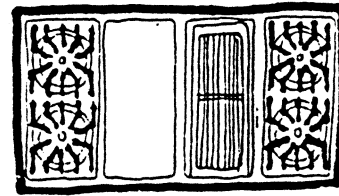
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- 24"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- **EXCLUSIVE** VARISIMMER SETTING FOR ALL BURNERS
- **EXCLUSIVE** ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- RIGHT OVEN - EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRUCONVEC™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LEFT OVEN - THREE OVEN FUNCTIONS - TWO ELEMENT BAKE, BROIL, PROOF (SEPARATE LOW WATTAGE ELEMENT)
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 - 23"W. X 16 1/8"H. X 15 3/8"D.
 - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS; TWO LIGHTS
- LEFT OVEN - SELF-CLEAN OVEN
 - 12 1/8"W. X 16 1/8"H. X 17 1/4"D.
 - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS; ONE LIGHT
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS

24" Grill
with
4 Burners



VNSC487-4GQ

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- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- **EXCLUSIVE** VARISIMMER SETTING FOR ALL BURNERS
- **EXCLUSIVE** ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- RIGHT OVEN - EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRUCONVEC™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LEFT OVEN - THREE OVEN FUNCTIONS - TWO ELEMENT BAKE, BROIL, PROOF (SEPARATE LOW WATTAGE ELEMENT)
- RIGHT OVEN - LARGE SELF-CLEAN CONVECTION OVEN
 - 23"W. X 16 1/8"H. X 15 3/8"D.
 - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS; TWO LIGHTS
- LEFT OVEN - SELF-CLEAN OVEN
 - 12 1/8"W. X 16 1/8"H. X 17 1/4"D.
 - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS; ONE LIGHT
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS



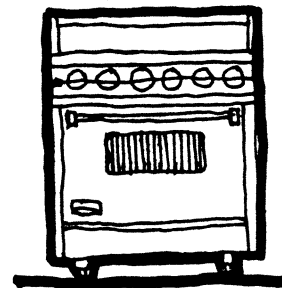
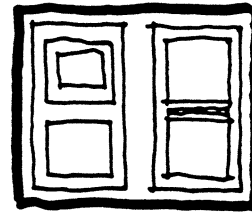
VEESC305-4B

- STRONG, WEAR RESISTANT GLASS CERAMIC TOP
- QUICKCOOK™ SURFACE ELEMENTS UTILIZE RIBBON ELEMENT TECHNOLOGY - REACH FULL POWER IN ABOUT 3 SECONDS
 - RIGHT FRONT - 7" 1800 WATT ELEMENT
 - RIGHT REAR - 7" 1800 WATT ELEMENT
 - 800 WATT "BRIDGE" ELEMENT BETWEEN RIGHT FRONT AND RIGHT REAR ELEMENTS
 - LEFT FRONT - 6 1/2" 1500 WATT ELEMENT
 - LEFT REAR - DUAL ELEMENT - 9" 2400 WATT/6" 1000 WATT ELEMENT
- EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRUCONVEC™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE SELF-CLEAN CONVECTION OVEN
 - 23"W. X 16 1/8"H. X 15 3/8"D.
 - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITION
 - TWO LIGHTS
- SHIPPED WITH 6"H SS BACKGUARD
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS

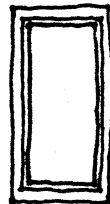
30" WIDE

-VESC-

Freestanding Electric
Range (24" Depth)



PORTABLE GRIDDLE GC-PGD



- CAST ALUMINUM WITH RUGGED COMMERCIAL GRADE NO-STICK FINISH ON COOKING SURFACE
- GREASE TROUGH
- PLACE OVER TWO RIGHT ELEMENTS WITH BRIDGE ELEMENT
- CAN ALSO BE USED TO QUICKLY DEFROST FROZEN FOODS

VESC SERIES RANGES

- SS BACKGUARD IS SHIPPED AUTOMATICALLY WITH 30" W. RANGE. EITHER A BACKGUARD, HIGH-SHELF, OR ISLAND TRIM MUST BE USED FOR ALL INSTALLATIONS.
- USA MODEL - HARD WIRE DIRECT WITH 3 WIRE WITH GROUND OR USE AGENCY CERTIFIED, LOCALLY SUPPLIED POWER CORD/PLUG
- CANADA MODEL - FACTORY INSTALLED, AGENCY CERTIFIED 4 FOOT POWER CORD - 3 WIRE WITH GROUND/4 PRONG PLUG - INCLUDED
 - 240-208/120 V, 60 HZ
 - MAXIMUM AMPS (240 VOLTS) - 59.5
 - MAXIMUM AMPS (208 VOLTS) - 52.4

FINISH DETAILS

- STAINLESS STEEL (SS), BLACK (BK), ALMOND (AL), BISCUIT (BT), STONE GRAY, (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE, (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE, (VB), COBALT BLUE (CB) AND EGGPLANT (EP).
- FINISH DESIGNATES DOOR FRONT, LOWER FRONT PANEL AND SIDE PANELS.
 - ALL FINISHES, EXCEPT WHITE, HAVE BLACK KNOBS/SWITCH.
 - ALL FINISHES, EXCEPT WHITE, HAVE DARK RED GLASS CERAMIC TOP WITH GRAY GRAPHICS, STAINLESS STEEL HANDLE/CHROME PLATED BRACKETS AND STAINLESS STEEL CONTROL PANEL BOTTOM TRIM AND LANDING LEDGE.
- WHITE (WH)
 - INCLUDES WHITE GLASS CERAMIC TOP WITH GRAY GRAPHICS.
 - FINISH DESIGNATES DOOR FRONT, LOWER FRONT PANEL, SIDE PANELS AND KNOBS/SWITCH.
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES NAMEPLATE, WINDOW TRIM, DOOR HANDLE/BRACKETS AND KNOB BEZELS. PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

GRILL RANGETOP

VGQTZ40

- 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- SS DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

GRIDDLE RANGETOP

VG-GTZ40

- 24"W. GRILL WITH SMOKE GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

WOK RANGETOP

VG-WTZ40

- 1-27,500 BTU PORCELAIN/CAST IRON BURNER WITH AUTOMATIC IGNITION/RE-IGNITION
- 20" STEEL WOK/TOP - STANDARD
- HEAVY-DUTY TWO-PIECE PORCELAIN/CAST IRON GRATE
- **EXCLUSIVE** - AGENCY CERTIFIED CENTER TRIVET ALLOWS USE OF LARGE STOCK POTS
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

BUILT-IN SURFACE UNITS

- A BACKGUARD IS NOT PACKAGED OR SHIPPED AUTOMATICALLY WITH EACH RANGETOP. EITHER A BACKGUARD OR ISLAND TRIM MUST BE USED FOR ALL INSTALLATIONS.
- SHIPPED STANDARD FOR NATURAL GAS; FIELD CONVERT TO LP/PROPANE WITH STANDARD REGULATOR
- 4 FOOT CORD INCLUDED WITH RANGETOP
 - 2 WIRE WITH GROUND/3 PRONG PLUG
 - 120 V/60 HZ
 - VG-GTZ40 MAXIMUM AMPS: 0.5
 - VGQTZ40 MAXIMUM AMPS: 7.2
 - VG-WTZ40 MAXIMUM AMPS: 0.1

FINISH DETAILS

GRIDDLE

- STAINLESS STEEL (SS), BLACK (BK) AND WHITE (WH)
 - STAINLESS STEEL HAVE STAINLESS STEEL CONTROL PANEL AND BLACK KNOBS
 - BLACK UNITS HAVE BLACK ENAMEL CONTROL PANEL AND BLACK KNOBS
 - WHITE UNITS HAVE WHITE ENAMEL CONTROL PANEL AND WHITE KNOBS

CHAR-GRILL

- STAINLESS STEEL (SS), BLACK (BK) AND WHITE (WH)
 - STAINLESS STEEL UNITS HAVE BLACK PORCELAIN GRATES, GRATE SUPPORTS, STAINLESS STEEL CONTROL PANEL AND BLACK KNOBS.
 - BLACK UNITS HAVE BLACK PORCELAIN GRATES, GRATE SUPPORTS, BLACK ENAMEL CONTROL PANEL AND BLACK KNOBS.

KNOBS.

- WHITE UNITS HAVE DARK GRAY PORCELAIN GRATES, WHITE PORCELAIN GRATE SUPPORTS, WHITE ENAMEL

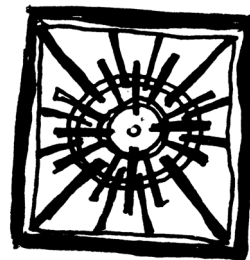
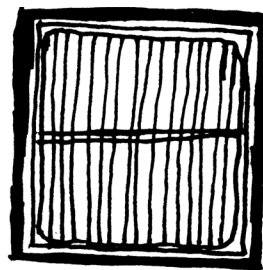
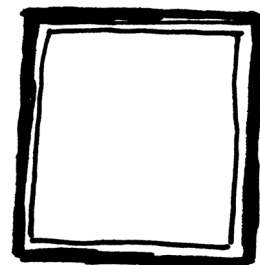
24" wide

-VGRT-

Built-in gas

Rangetops

(24" Depth)



CONTROL PANEL AND WHITE KNOBS.

- ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND EGGPLANT (EP).

- UNITS HAVE BLACK PORCELAIN GRATES; PORCELAIN GRATE SUPPORTS IN DESIGNATED COLOR; STAINLESS STEEL CONTROL PANEL, AND BLACK KNOBS.

- ALL FINISHES HAVE STAINLESS STEEL DRIP TRAY PULL(S) AND LANDING LEDGE.
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES DRIP TRAY PULL(S), NAMEPLATE, KNOB BEZELS, AND GRATE SUPPORT SIDE TRIM. SUPER DURABLE, LONG LASTING BRASS FINISH ON ALL "HIGH TRAFFIC" PARTS (DRIP TRAY PULL); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS ARE DESIGNED FOR MAINTENANCE FREE NORMAL USE.

WOK/COOKER

- STAINLESS STEEL (SS)
 - STAINLESS STEEL UNITS HAVE BLACK PORCELAIN GRATES, GRATE SUPPORTS, STAINLESS STEEL CONTROL PANEL AND BLACK KNOBS.
 - STAINLESS STEEL DRIP TRAY PULL(S) AND LANDING LEDGE.
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES DRIP TRAY PULL(S), NAMEPLATE, KNOB BEZELS, AND GRATE SUPPORT SIDE TRIM. SUPER DURABLE, LONG LASTING BRASS FINISH ON ALL "HIGH TRAFFIC" PARTS (DRIP TRAY PULL); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS ARE DESIGNED FOR MAINTENANCE FREE NORMAL USE.

VGRT300-4B

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- CENTER GRATE ALLOWS MOVEMENT OF COOKING VESSELS ACROSS ENTIRE TOP SURFACE
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE BURNERS

30" wide

-VGRT-

Built-in gas

Rangetops

(24" Depth)

VGRT SERIES RANGETOPS

- A BACKGUARD IS NOT PACKAGED OR SHIPPED AUTOMATICALLY WITH EACH RANGETOP. EITHER A BACKGUARD, HIGH-SHELF, OR ISLAND TRIM MUST BE USED FOR ALL OTHER INSTALLATIONS.
- SHIPPED STANDARD FOR NATURAL GAS; FIELD CONVERT TO LP/PROPANE WITH STANDARD REGULATOR
- 4 FOOT CORD INCLUDED WITH RANGETOP
 - 2 WIRE WITH GROUND/3 PRONG PLUG
 - 120 V/60 HZ

OPEN AND SEALED BURNER MODELS - MAXIMUM AMPS

- 24"W. RANGETOPS: G-.5; Q-7.2; W-0.1
- 30"W. RANGETOPS: .3
- 36"/42"W. RANGETOPS: 6B-.6; 4G-3.9; 4Q-.6
- 48"W. RANGETOPS: 6G-4.2; 6Q-.6; 4G-7.5; 4GQ-4.2
- 60"W. RANGETOPS: 6G-7.8; 6GQ-4.2

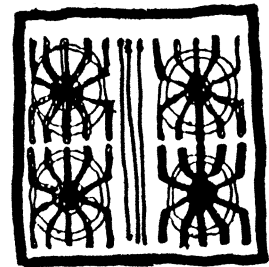
FINISH DETAILS

NOTE - PARTS LISTED BELOW MAY NOT BE APPLICABLE TO ALL MODELS

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), AND BURGUNDY (BU)
 - BLACK UNITS HAVE BLACK PORCELAIN GRATES AND TOP/G-RATE SUPPORTS AND BURNER BOWLS, BURNER CAPS, BLACK ENAMEL CONTROL PANEL AND BLACK KNOBS.
 - WHITE UNITS HAVE DARK GRAY PORCELAIN GRATES AND BURNER CAPS, WHITE PORCELAIN TOP/G-RATE SUP PORTS AND BURNER BOWLS, WHITE ENAMEL CONTROL PANEL AND WHITE KNOBS.
 - STAINLESS STEEL AND BURGUNDY UNITS HAVE BLACK PORCELAIN TOP/G-RATE SUPPORTS AND BURNER BOWLS AND GRATES, AND BURNER CAPS, STAINLESS STEEL CONTROL PANEL AND BLACK KNOBS.
- ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND EGGPLANT (EP)
 - UNITS HAVE BLACK PORCELAIN GRATES AND BURNER CAPS; STAINLESS STEEL CONTROL PANEL AND BLACK KNOBS.
 - FINISH DESIGNATES PORCELAIN TOP/G-RATE SUPPORTS AND BURNER BOWLS.

ALL FINISHES HAVE STAINLESS STEEL DRIP TRAY PULL/TRIM, CONTROL PANEL AND LANDING LEDGE.

- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES DRIP TRAY PULL/TRIM BELOW LANDING LEDGE, NAMEPLATE, KNOB BEZELS, AND GRATE SUPPORT SIDE TRIM. SUPER DURABLE, LONG LASTING BRASS FINISH ON ALL "HIGH TRAFFIC" PARTS (DRIP TRAY PULL); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.



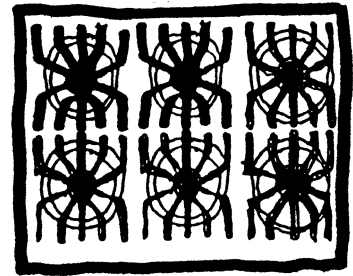
4
BURNERS

36" wide -VGRT-

Built-in gas Rangetops (24" Depth)

VGRT360-6B

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

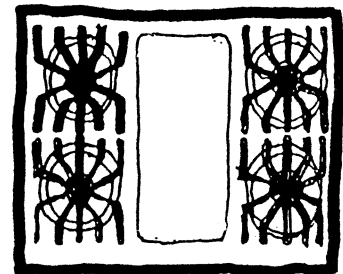


6 Burners ↗

4 Burners with 12" w.
griddle/simmer plate
↓

VGRT360-4G

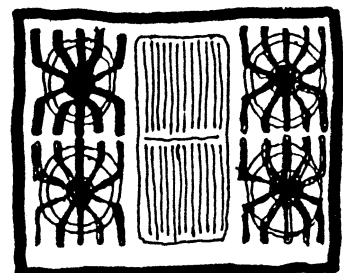
- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



4 Burners with
12" grill
↓

VGRT360-4Q

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- SS DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

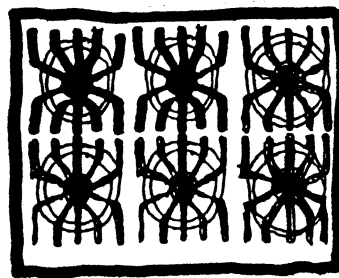


42" wide -VGRT-

Built-in gas Rangetops (24" Depth)

VGRT421-6B

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

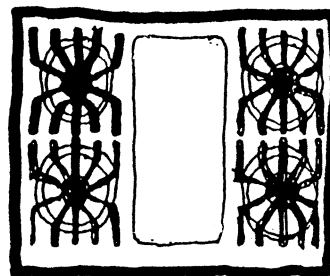


6 Burners ↗

VGRT421-4G

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 18"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

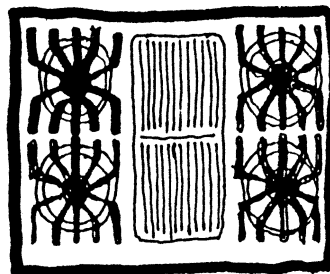
4 Burners with 18" w.
griddle/simmer plate ↘



4 Burners with
12" grill ↘

VGRT421-4Q

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- SS DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



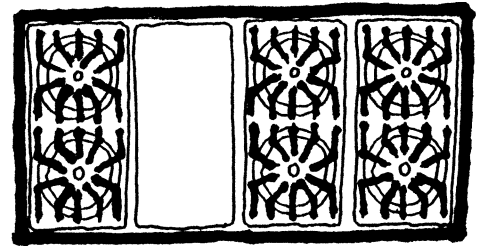
48" wide -VGRT-

Built-in gas Rangetops (24" Depth)

VGRT480-6G

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

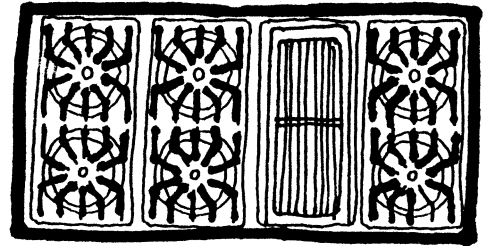
6 BURNERS with
12" griddle/simmer plate



VGRT480-6Q

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

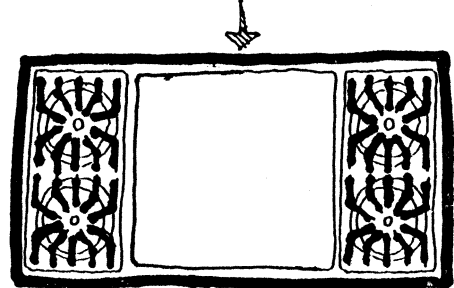
6 Burners with
12" Grill



VGRT480-4G

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

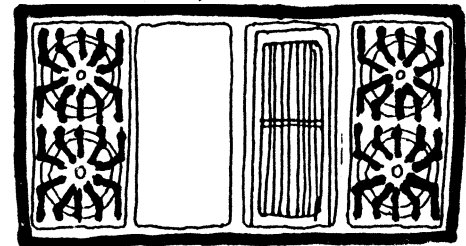
4 Burners with 24"
Griddle/Simmer plate



VGRT480-4GQ

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

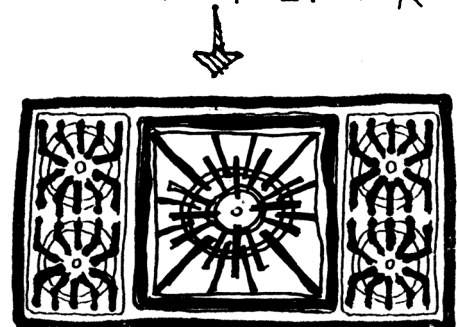
4 BURNERS with 12" wide
grill & 12" wide Griddle/simmer
plate



VGRT480-4K

- VGRT480-4K 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 1-27,500 BTU PORCELAIN/CAST IRON BURNER WITH AUTOMATIC IGNITION/RE-IGNITION
- 20" STEEL WOK/TOP - STANDARD
- TWO-PIECE PORCELAIN/CAST IRON GRATE
- **EXCLUSIVE** - AGENCY CERTIFIED CENTER TRIVET - ALLOWS USE OF LARGE STOCK POTS
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

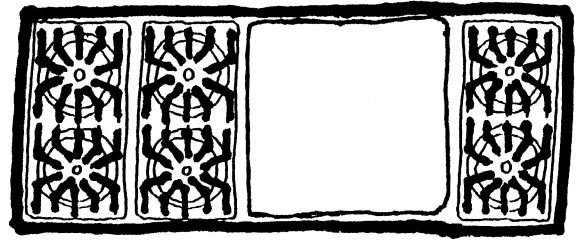
4 Burners with 24" wok



VGRT600-6G

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAYS WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

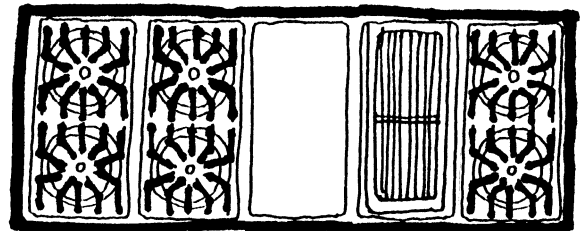
6 BURNERS WITH 24"
GRIDDLE/SIMMER Plate



VGRT600-6GQ

- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAYS WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

6 BURNERS WITH 12" w Grill
And 12" w griddle/simmer plate



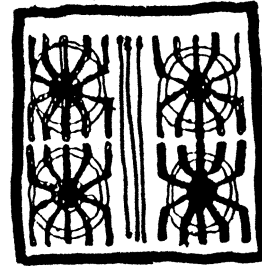
30" wide -VGRT-

Built-in gas Sealed Burner

Rangetop (24" Depth)

VGRT30Z-4B

- **EXCLUSIVE** VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- CENTER GRATE ALLOWS MOVEMENT OF COOKING VESSELS ACROSS ENTIRE TOP SURFACE
- **EXCLUSIVE** VARISIMMER SETTING FOR ALL BURNERS
- **EXCLUSIVE** TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- FIVE YEAR LIMITED WARRANTY - SURFACE BURNERS



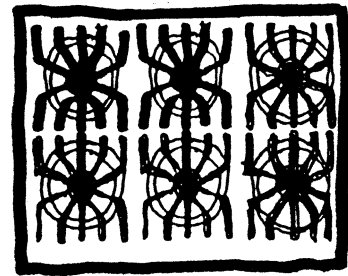
4
BURNERS

36" wide -VGRT-

Built-in gas Sealed Burner Rangetops (24" Depth)

VGRT36Z-6B

- **EXCLUSIVE** VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 6-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER SETTING FOR ALL BURNERS
- **EXCLUSIVE** TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

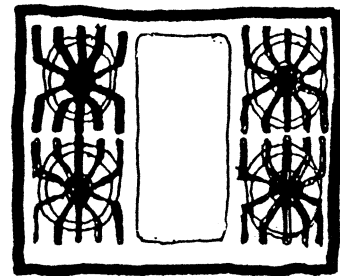


6 Burners ↗

VGRT36Z-4G

- **EXCLUSIVE** VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- SS DRIP TRAY WITH ROLLER BEARING GLIDES
- **EXCLUSIVE** VARISIMMER SETTING FOR ALL BURNERS
- **EXCLUSIVE** TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

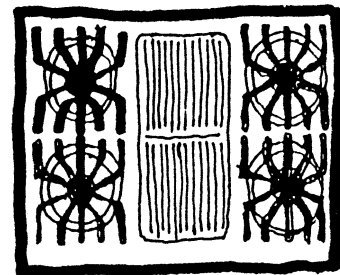
4 Burners with 12" w.
griddle/simmer plate ↘



4 Burners with
12" grill ↘

VGRT36Z-4Q

- **EXCLUSIVE** VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- SS DRIP TRAY WITH ROLLER BEARING GLIDES
- **EXCLUSIVE** VARISIMMER SETTING FOR ALL BURNERS
- **EXCLUSIVE** TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

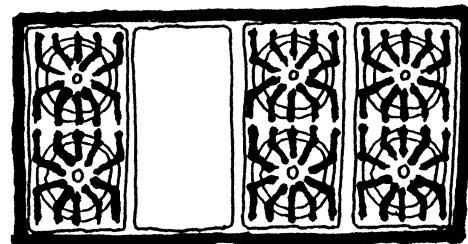


48" wide -VGRT-

Built-in gas Sealed Burner Rangetops (24" Depth) VGRT48Z-6G

- **EXCLUSIVE** VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 6-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- **EXCLUSIVE** VARISIMMER SETTING FOR ALL BURNERS
- **EXCLUSIVE** TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

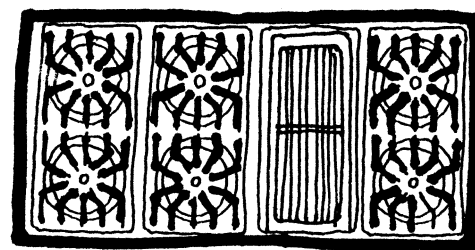
6 BURNERS with
12" griddle/simmer plate



VGRT48Z-6Q

- **EXCLUSIVE** VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 6-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER SETTING FOR ALL BURNERS
- **EXCLUSIVE** TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

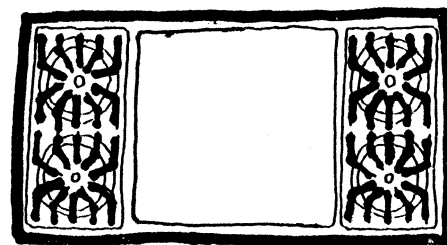
6 Burners with
12" Grill



VGRT48Z-4G

- **EXCLUSIVE** VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- **EXCLUSIVE** VARISIMMER SETTING FOR ALL BURNERS
- **EXCLUSIVE** TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

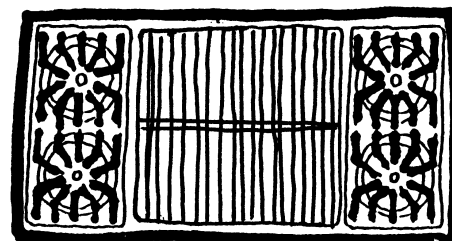
4 Burners with 24"
Griddle/Simmer plate



VGRT48Z-4Q

- **EXCLUSIVE** VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- **EXCLUSIVE** VARISIMMER SETTING FOR ALL BURNERS
- **EXCLUSIVE** TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

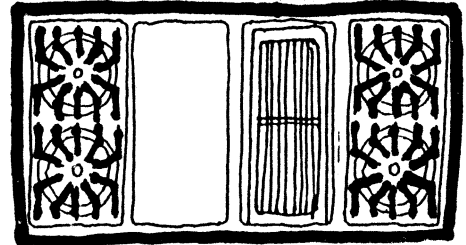
4 BURNERS with
24" grill



VGRT48Z-4GQ

- **EXCLUSIVE** VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- **EXCLUSIVE** VARISIMMER SETTING FOR ALL BURNERS
- **EXCLUSIVE** TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

4 BURNERS with 12" wide
grill & 12" wide griddle/simmer
plate



30" wide

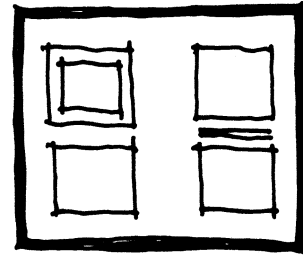
-VERT-

Built-in Electric Rangetop (24" Depth)

VERT301-4B

- STRONG, WEAR RESISTANT GLASS CERAMIC TOP
- QUICKCOOK™ SURFACE ELEMENTS UTILIZE RIBBON ELEMENT TECHNOLOGY - REACH FULL POWER IN ABOUT 3 SECONDS
- RIGHT FRONT - 7" 1800 - WATT ELEMENT
- RIGHT REAR - 7" 1800 - WATT ELEMENT
- 800 - WATT "BRIDGE" ELEMENT BETWEEN RIGHT FRONT AND RIGHT REAR BURNERS
- LEFT FRONT - 6 1/2" 1500 - WATT ELEMENT
- LEFT REAR - DUAL ELEMENT - 9" 2400 - WATT/6" 1000 WATT ELEMENT
- FIVE YEAR LIMITED WARRANTY - SURFACE ELEMENTS

4
BURNERS



PORTABLE GRIDDLE FOR ELECTRIC RANGETOP

- CAST ALUMINUM WITH RUGGED COMMERCIAL GRADE NO-STICK FINISH ON COOKING SURFACE
- GREASE TROUGH
- PLACE OVER TWO RIGHT ELEMENTS WITH BRIDGE ELEMENT
- CAN ALSO BE USED TO QUICKLY DEFROST FROZEN FOODS

VERT SERIES RANGETOPS

- A BACKGUARD IS NOT PACKAGED OR SHIPPED AUTOMATICALLY WITH EACH RANGETOP. EITHER A BACKGUARD, HIGH-SHELF OR ISLAND TRIM MUST BE USED FOR ALL INSTALLATIONS.
- 3 WIRE WITH GROUND
- 4 FOOT FLEXIBLE CONDUIT INCLUDED WITH RANGETOP
- 240-208/120 V, 60 HZ
 - MAXIMUM AMPS (240 VOLTS) - 37.1
 - MAXIMUM AMPS (208 VOLTS) - 30.0

FINISH DETAILS

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH)
 - BLACK UNITS HAVE BLACK GLASS CERAMIC TOP, BLACK ENAMEL CONTROL PANEL AND BLACK KNOBS.
 - WHITE UNITS HAVE WHITE GLASS CERAMIC TOP, WHITE ENAMEL CONTROL PANEL AND WHITE KNOBS.
 - STAINLESS STEEL UNITS HAVE BLACK CERAMIC TOP, STAINLESS STEEL CONTROL PANEL AND BLACK KNOBS.
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES DRIP TRAY PULL/TRIM, NAMEPLATE AND KNOB BEZELS. PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

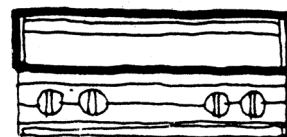
Range/Rangetop Installation Accessories

6"H. BACKGUARD

- STAINLESS (SS) ONLY
- COORDINATES WITH ALL FINISHES

T24BG6 (FOR 24"W./24"D. RANGES/RANGETOPS)	11 (5.0)
T30BG6 (FOR 30"W./24"D. RANGES/RANGETOPS)	14 (6.3)
T36BG6 (FOR 36"W./24"D. RANGES/RANGETOPS)	17 (7.7)
T42BG6 (FOR 42"W./24"D. RANGETOPS)	21 (9.5)
T48BG6 (FOR 48"W./24"D. RANGES/RANGETOPS)	24 (10.8)
T60BG6 (FOR 60"W./24"D. RANGETOPS)	31 (14.0)
B30BG6 (FOR SEALED BURNER 30"W./24"D. RANGES/RANGETOPS)	14 (6.3)
B36BG6 (FOR SEALED BURNER 36"W./24"D. RANGES/RANGETOPS)	17 (7.7)
B48BG6 (FOR SEALED BURNER 48"W./24"D. RANGES/RANGETOPS)	24 (10.8)
S30BG6 (FOR GAS S/C 30"W./24"D. RANGES)	14 (6.3)
S36BG6 (FOR GAS S/C 36"W./24"D. RANGES)	17 (7.7)
S48BG6 (FOR GAS S/C 48"W./24"D. RANGES)	24 (10.8)
C30BG6 (FOR GAS S/C SEALED BURNER 30"W./24"D. RANGES)	14 (6.3)
C36BG6 (FOR GAS S/C SEALED BURNER 36"W./24"D. RANGES)	17 (7.7)
R36BG6 (FOR 36"W./27"D. RANGES)	20 (9.0)
R48BG6 (FOR 48"W./27"D. RANGES)	27 (12.2)
R60BG6 (FOR 60"W./27"D. RANGES)	36 (16.2)

APPROX. SHIPPING WT. LB(KG)

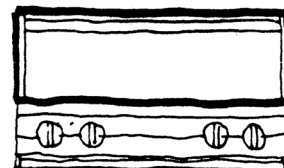


10"H. BACKGUARD

- STAINLESS (SS) ONLY
- COORDINATES WITH ALL FINISHES

T36BG10 (FOR 36"W./24"D. RANGES/RANGETOPS)	20 (9.0)
T48BG10 (FOR 48"W./24"D. RANGES/RANGETOPS)	27 (12.2)
B36BG10 (FOR SEALED BURNER 36"W./24"D. RANGES/RANGETOPS)	20 (9.0)
B48BG10 (FOR SEALED BURNER 48"W./24"D. RANGES/RANGETOPS)	27 (12.2)
S36BG10 (FOR GAS S/C 36"W./24"D. RANGES)	20 (9.0)
S48BG10 (FOR GAS S/C 48"W./24"D. RANGES)	27 (12.2)
C36BG10 (FOR GAS S/C SEALED BURNER 36"W./24"D. RANGES)	20 (9.0)
R36BG10 (FOR 36"W./27"D. RANGES)	23 (10.4)
R48BG10 (FOR 48"W./27"D. RANGES)	30 (13.5)
R60BG10 (FOR 60"W./27"D. RANGES)	39 (17.6)

APPROX. SHIPPING WT. LB(KG)

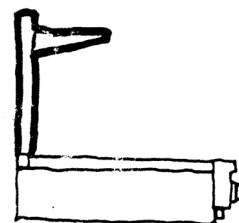


HIGH SHELF

- SELF-ATTACHED TO 24"H. BACKGUARD
- STAINLESS STEEL (SS) ONLY
- COORDINATES WITH ALL FINISHES

T24HS24 (FOR 24"W./24"D. RANGE/RANGETOPS)	40 (18.0)
T30HS24 (FOR 30"W./24"D. RANGES/RANGETOPS)	45 (20.3)
T36HS24 (FOR 36"W./24"D. RANGES/RANGETOPS)	50 (22.5)
T42HS24 (FOR 42"W./24"D. RANGETOPS)	55 (24.8)
T48HS24 (FOR 48"W./24"D. RANGES/RANGETOPS)	60 (27.0)
T60HS24 (FOR 60"W./24"D. RANGETOPS)	70 (31.5)
B30HS24 (FOR SEALED BURNER 30"W./24"D. RANGES/RANGETOPS)	45 (20.3)
B36HS24 (FOR SEALED BURNER 36"W./24"D. RANGES/RANGETOPS)	50 (22.5)
B48HS24 (FOR SEALED BURNER 48"W./24"D. RANGES/RANGETOPS)	60 (27.0)
S30HS24 (FOR GAS S/C 30"W./24"D. RANGES)	45 (20.3)
S36HS24 (FOR GAS S/C 36"W./24"D. RANGES)	50 (22.5)
S48HS24 (FOR GAS S/C 48"W./24"D. RANGES)	60 (27.0)
C30HS24 (FOR GAS S/C SEALED BURNER 30"W./24"D. RANGES)	45.5 (20.3)
C36HS24 (FOR GAS S/C SEALED BURNER 36"W./24"D. RANGES)	50 (22.5)
R36HS24 (FOR 36"W./27"D. RANGES)	53 (23.9)
R48HS24 (FOR 48"W./27"D. RANGES)	63 (28.4)
R60HS24 (FOR 60"W./27"D. RANGES)	75 (33.8)

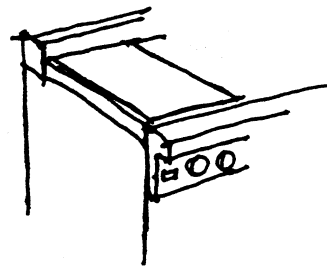
APPROX. SHIPPING WT. LB(KG)



ISLAND TRIM

- FOR ISLAND/PENINSULA INSTALLATION
- CAN REPLACE BACKGUARD IF WALL IS NON-COMBUSTABLE
- STAINLESS STEEL (SS) ONLY
- COORDINATES WITH ALL FINISHES

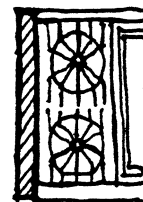
T24TII (FOR 24"W./24"D. RANGES/RANGETOPS)	9 (4.1)
T30TII (FOR 30"W./24"D. RANGES/RANGETOPS)	10 (4.5)
T36TII (FOR 36"W./24"D. RANGES/RANGETOPS)	11 (5.0)
T42TII (FOR 42"W./24"D. RANGETOPS)	13 (6.8)
T48TII (FOR 48"W./24"D. RANGES/RANGETOPS)	15 (6.8)
T60TII (FOR 60"W./24"D. RANGETOPS)	19 (8.6)
B30TII (FOR SEALED BURNER 30"W./24"D. RANGES/RANGETOPS)	10 (4.5)
B36TII (FOR SEALED BURNER 36"W./24"D. RANGES/RANGETOPS)	11 (5.0)
B48TII (FOR SEALED BURNER 48"W./24"D. RANGES/RANGETOPS)	15 (6.8)
S30TII (FOR GAS S/C 30"W./24"D. RANGES)	10 (4.5)
S36TII (FOR GAS S/C 36"W./24"D. RANGES)	11 (5.0)
S48TII (FOR GAS S/C 48"W./24"D. RANGES)	15 (6.8)
C30TII (FOR GAS S/C SEALED BURNER 30"W./24"D. RANGES)	10 (4.5)
C36TII (FOR GAS S/C SEALED BURNER 36"W./24"D. RANGES)	11 (5.0)
R36TII (FOR 36"W./27"D. RANGES)	12 (5.4)
R48TII (FOR 48"W./27"D. RANGES)	16 (7.2)
R60TII (FOR 60"W./27"D. RANGES)	21 (9.5)



COUNTERTOP SIDE TRIM

- ONE PAIR OF TRIM
- INSTALLS ON SIDE OF UNIT; OVERLAPS COUNTERTOP
- STAINLESS STEEL (SS) ONLY
- COORDINATES WITH ALL FINISHES

CT24ST (FOR VG-IC GAS 24"W./24"D. RANGES)	2 (.9)
SL4CST (FOR VG-SC GAS S/C 24"D. RANGES)	2 (.9)
RZ4CST (FOR VG-IC/VISC GAS/DUAL FUEL 24"D. OPEN BURNER RANGES)	2 (.9)
RZ7CST (FOR VG-RC GAS 27"D. RANGES)	2 (.9)
REZ4CST (FOR VG-IC/VISC 24"D. SEALED BURNER AND FOR VESC ELECTRIC 24"D. RANGES)	2 (.9)
SEZ4CST (FOR VG-SC GAS S/C 24"D. SEALED BURNER 24"D. RANGES)	2 (.9)
TZ4CST (FOR VG-RT GAS 24"D. OPEN BURNER RANGETOPS AND VG-WT WOK/COOKER)	2 (.9)
TEZ4CST (FOR VG-RT 24"D. SEALED BURNER RANGETOPS, VERT ELECTRIC 24"D. RANGETOPS, VG-G-T 24"W. GRIDDLE AND VG-QT 24"W. GRILL)	2 (.9)



APPROX. SHIPPING WT. LB(KG)

CURB BASE FRONT AND CUSTOM CURB BASE FRONT

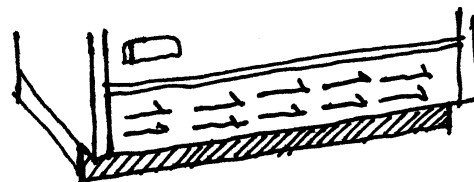
AS CURB BASE FRONT

- FRONT ONLY
- STAINLESS STEEL (SS) ONLY
- CONCEALS RANGE LEGS
- COMPLETELY ASSEMBLED
- EASILY CLIPS ONTO RANGE LEGS AFTER RANGE IS INSTALLED

AS CURB BASE FRONT

- REMOVE STAINLESS FRONT AND RECYCLE
- ATTACH LOCALLY SUPPLIED TRIM
- CONCEALS RANGE LEGS
- COMPLETELY ASSEMBLED
- EASILY CLIPS ONTO RANGE LEGS AFTER RANGE IS INSTALLED

RSZ4CBF4 (FOR 24"W./24"D. RANGES)	8 (3.6)
RS30CBF4 (FOR 30"W./24"D. RANGES)	9 (4.1)
RS36CBF4 (FOR 36"W./24"D. RANGES)	10 (4.5)
RS48CBF4 (FOR 48"W./24"D. RANGES)	11 (5.0)
R36CBF (FOR 36"W./27"D. RANGES)	10 (4.5)
R48CBF (FOR 48"W./27"D. RANGES)	11 (5.0)
R60CBF (FOR 60"W./27"D. RANGES)	13 (5.9)



- COORDINATES WITH ALL FINISHES

APPROX. SHIPPING WT. LB(KG)

CASTER KIT

- FOR VG-RC RANGES WITH 6" TO 8"H. LEGS ONLY
- AGENCY CERTIFIED FOR RESIDENTIAL INSTALLATION
- INCLUDES 4 LOCKING CASTER AND GAS LINE QUICK CONNECT/DISCONNECT KIT WITH FLEXIBLE HOSE, RESTRAINING CABLE, FITTINGS AND HARDWARE

APPROX. SHIPPING WT. LB(KG)

21 (9.5)

Range/Rangetop Surface Cooking Accessories

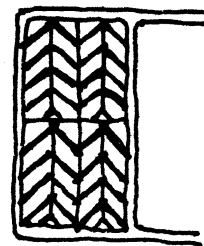
"V" GRATES

GTV (FOR OPEN BURNER RANGES/RANGETOPS)

APPROX SHIPPING WT. LB(KG)
(2 GRATES)

13 (5.7)

- TWO PORCELAIN/CAST IRON GRATES PER CARTON
- REPLACES STANDARD SURFACE GRATES
- PROVIDES DIFFERENT LOOK
- EASY SLIDING OF POTS/PANS FROM BURNER TO BURNER (ALSO POSSIBLE WITH STANDARD SURFACE GRATES)
- AVAILABLE IN BLACK (BK) OR GRAY (GY)



WOK GRATE

WG-T (FOR OPEN BURNER RANGES/RANGETOPS)

APPROX SHIPPING WT. LB(KG)

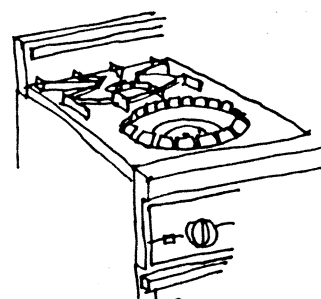
6 (2.7)

SBWG-T (FOR SEALED BURNER RANGES/RANGETOPS)

APPROX SHIPPING WT. LB(KG)

6 (2.7)

- PORCELAIN/CAST IRON
- USE IN PLACE OF SURFACE GRATE (FRONT BURNERS RECOMMENDED)
- WG-T AVAILABLE IN BLACK (BK) OR GRAY (GY)
- SBWG-T AVAILABLE IN BLACK (BK) ONLY



WOK RING (FOR SEALED AND OPEN BURNER RANGES/RANGETOPS)

PWRG-6

APPROX SHIPPING WT. LB(KG)

1 (0.5)

- STAINLESS STEEL
- UNIVERSALLY DESIGNED TO SECURELY FIT ON ANY VIKING PROFESSIONAL RANGE/RANGETOP SURFACE GRATE (FRONT BURNERS RECOMMENDED)
- SIX (6) PER CASE



PORTABLE GRIDDLE

PG-D4 (FOR OPEN BURNER RANGES/RANGETOPS)

APPROX SHIPPING WT. LB(KG)

40 (18.0)

SB-PG-D4 (FOR SEALED BURNER RANGES/RANGETOPS)

APPROX SHIPPING WT. LB(KG)

40 (18.0)

- CAST ALUMINUM WITH RUGGED COMMERCIAL GRADE NO-STICK FINISH ON COOKING SURFACE
- GREASE TROUGH IN FRONT
- FITS OVER STANDARD SURFACE GRATES
- CAN ALSO BE USED TO QUICKLY DEFROST FROZEN FOODS
- FOUR (4) PER CASE



HARDWOOD COVER

CCH6 (FOR OPEN BURNER RANGES/RANGETOPS)

APPROX SHIPPING WT. LB(KG)

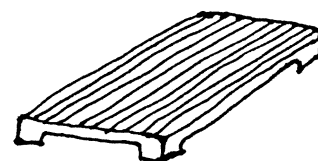
48 (21.6)

SB-CCH6 (FOR SEALED BURNER RANGES/RANGETOPS)

APPROX SHIPPING WT. LB(KG)

48 (21.6)

- MAPLE HARDWOOD "BUTCHER BLOCK" CONSTRUCTION
- CAN ALSO BE USED AS CUTTING BOARD
- FITS OVER STANDARD SURFACE GRATES, (NOT "V" GRATES), GRIDDLE, OR GRILL
- 11 5/8" W. X 22" L. X 3/4" THICK
- SIX PER CASE



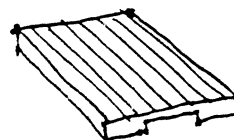
HARDWOOD CUTTING BOARD

HCB6

APPROX SHIPPING WT. LB(KG)

30 (13.5)

- MAPLE HARDWOOD "BUTCHER BLOCK" CONSTRUCTION
- REVERSIBLE - USE BOTH SIDES
- FITS GRIDDLE PLATE
- 10 1/4" W. X 20 1/4" L. X 3/4" THICK
- SIX PER CASE



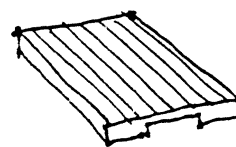
HARDWOOD CUTTING BOARD FOR (18"W. GRIDDLE)

HCB18

APPROX SHIPPING WT. LB(KG)

8(3.6)

- MAPLE HARDWOOD "BUTCHER BLOCK" CONSTRUCTION
- FOR USE WITH GAS 42"W. RANGETOPS WITH AN 18"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- REVERSIBLE - USE BOTH SIDES
- FITS GRIDDLE PLATE
- 16³/₈"W. X 19"L X 3/4" THICK



STAINLESS STEEL COVERS (12"W. GRIDDLE / 12"W. GRILL)

SCG126C-SS (GRIDDLE)

APPROX SHIPPING WT. LB(KG)

21 (9.5)

SCQ126C-SS (GRILL)

APPROX SHIPPING WT. LB(KG)

21 (9.5)

- STAINLESS STEEL COVER WITH VIKING PROFESSIONAL HANDLE
- FOR USE WITH GAS/DUAL FUEL RANGES AND RANGETOPS WITH A 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE OR 12"W. GRILL
- SEPARATE COVERS FOR GRIDDLE AND GRILL - NOT INTERCHANGEABLE
- FITS OVER GRIDDLE/SIMMER PLATE OR OVER STANDARD GRILL GRATES
- GRILL COVER CAN BE USED OVER OPEN AND SEALED SURFACE BURNERS TO PREVENT SPATTERS WHEN GRILLING
- DOES NOT HAVE TO BE REMOVED WHEN OPERATING ADJACENT SURFACE BURNERS
- SIX (6) PER CASE

STAINLESS STEEL COVERS

SCG18C-SS (18"W. GRIDDLE COVER)

APPROX SHIPPING WT. LB(KG)

5.2 (2.3)

SCG24C-SS (24"W. 2-PIECE GRIDDLE COVER)

APPROX SHIPPING WT. LB(KG)

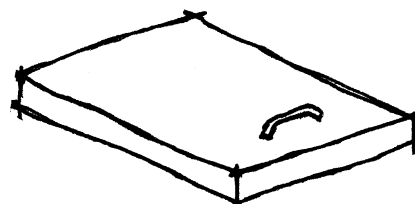
7.3 (3.3)

SCQ24C-SS (24"W. 2-PIECE GRILL COVER)

APPROX SHIPPING WT. LB(KG)

7.3 (3.3)

- STAINLESS STEEL COVER WITH VIKING PROFESSIONAL HANDLE
- SCG18C-SS FOR USE WITH GAS 42"W. RANGETOPS WITH A 18"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- SCG24C-SS FOR USE WITH GAS/DUAL FUEL RANGES AND GAS RANGETOPS WITH A 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- SCQ24C-SS FOR USE WITH GAS/DUAL FUEL RANGES AND GAS RANGETOPS WITH A 24"W. GRILL
- DOES NOT HAVE TO BE REMOVED WHEN OPERATING ADJACENT SURFACE BURNERS



BROILER PAN AND TRAY

BPT

APPROX SHIPPING WT. LB(KG)

5.5 (2.5)

- FOR USE WITH ALL VIKING BUILT-IN AND RANGE OVENS
- HEAVY-DUTY PORCELAINIZED CONSTRUCTION
- TRAY ALLOWS DRIPPINGS TO FALL THROUGH TO BROILER PAN
- TRAY IS REMOVABLE FOR EASY CLEANING



BROILER PAN RACK

BPR

APPROX SHIPPING WT. LB(KG) 1 (.45)

- FOR USE WITH VIKING BROILER PAN
- PROVIDES BETTER BROILING AND ROASTING OPTIONS IN CONVECTION MODES



GRIDDLE CLEANING KIT

GCK

APPROX SHIPPING WT. LB(KG) 5.7 (2.6)

- FAST AND EASY COMMERCIAL GRADE CLEANING SYSTEM
- SAME SYSTEM USED IN COMMERCIAL KITCHENS
- CONTAINS ENOUGH FOR 25+ CLEANINGS
- FOR USE ON STEEL GRIDDLES ONLY

KIT INCLUDES:

- 32 OZ. QUICK CLEAN SMALL APPLIANCE CLEANER
- PAD HOLDER (1)
- GRIDDLE POLISHING PADS (1 PACK OF 10)
- SQUEEGEE (1)
- CLEANING INSTRUCTION SHEET

QUICK CLEAN SMALL APPLIANCE CLEANER

CGCK6

APPROX SHIPPING WT. LB(KG) 18.4 (8.3)

- REPLACEMENT FOR LIQUID CLEANER SUPPLIED WITH GRIDDLE CLEANING KIT
- SIX (6) 32 OZ. CONTAINERS PER CASE

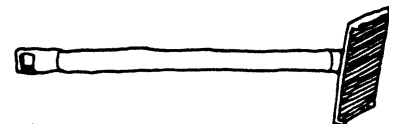


PAD HOLDER

HGCK

APPROX SHIPPING WT. LB(KG) 0.6 (0.3)

- REPLACEMENT FOR PAD HOLDER SUPPLIED WITH GRIDDLE CLEANING KIT
- CONSISTS OF ONE PAD HOLDER



GRIDDLE POLISHING PADS

PGCK6

APPROX SHIPPING WT. LB(KG) 2.4 (1.8)

- REPLACEMENT PADS FOR PAD HOLDER SUPPLIED WITH GRIDDLE CLEANING KIT
- SIX (6) PACKS PER CASE CONTAIN TEN (10) PADS EACH



SQUEEGEE

SGCK

APPROX SHIPPING WT. LB(KG) 1.1 (0.5)

- REPLACEMENT FOR SQUEEGEE SUPPLIED WITH GRIDDLE CLEANING KIT
- CONSISTS OF ONE SQUEEGEE



REPLACEMENT BLADES

BGCK

APPROX SHIPPING WT. LB(KG) 5 (2.3)

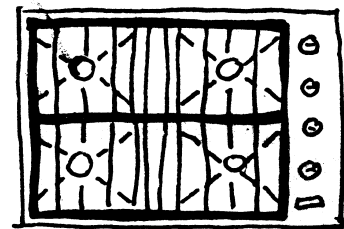
- REPLACEMENT FOR SQUEEGEE BLADE SUPPLIED WITH GRIDDLE CLEANING KIT
- CONSISTS OF SIX (6) BLADES

PROFESSIONAL

30" & 36" WIDE

-VGSU-

Built-in Gas
Cooktops (24" Depth)



BUILT-IN GAS 30"W. COOKTOP

VG-SU10Z-4B

APPROX SHIPPING WT. LB(KG)

67 (30.2)

VG-SU10Z-4B-LP (ADD LP AFTER COLOR CODE)

- UPDATED COMMERCIAL-TYPE STYLING INCORPORATES REFINED DETAILING
- SEALED BURNERS WITH BRASS FLAME PORTS, PORCELAIN/CAST IRON CAPS, AND AUTOMATIC IGNITION/RE-IGNITION
- METAL KNOBS WITH CHILD PROOF, PUSH-TO-TURN FEATURE
- 4 BURNERS
 - LEFT FRONT - 16,000 BTU HIGH/2,000 BTU LOW
 - LEFT REAR - 12,000 BTU HIGH/1,700 BTU LOW
 - RIGHT REAR - 8,000 BTU HIGH/1,200 BTU LOW
 - RIGHT FRONT - 6,000 BTU HIGH/950 BTU LOW
- DIMENSIONED TO FIT VIRTUALLY ALL 30"W. COOKTOP CUTOUTS
- TWO SEPARATE SPILL COLLECTION AREAS

BUILT-IN GAS 36"W. COOKTOP

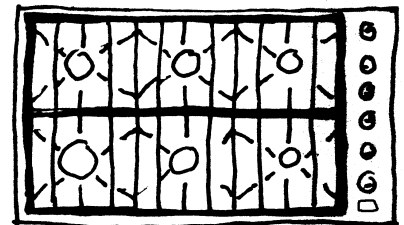
VG-SU16Z-6B

APPROX SHIPPING WT. LB(KG)

80 (36)

VG-SU16Z-6B-LP (ADD LP AFTER COLOR CODE)

- UPDATED COMMERCIAL-TYPE STYLING INCORPORATES REFINED DETAILING
- SEALED BURNERS WITH BRASS FLAME PORTS, PORCELAIN/CAST IRON CAPS, AND AUTOMATIC IGNITION/RE-IGNITION
- METAL KNOBS WITH CHILD PROOF, PUSH-TO-TURN FEATURE
- 6 BURNERS
 - DIMENSIONED TO FIT VIRTUALLY ALL 36"W. COOKTOP CUTOUTS
 - ONLY "COUNTERTOP CUTOUT" SIX BURNER COOKTOP IN 36" WIDTH
 - LEFT FRONT - 16,000 BTU HIGH/2,000 BTU LOW
 - LEFT REAR, CENTER FRONT, CENTER REAR - 12,000 BTU HIGH/1,700 BTU LOW
 - RIGHT REAR - 8,000 BTU HIGH/1,200 BTU LOW
 - RIGHT FRONT - 6,000 BTU HIGH/950 BTU LOW
- TWO SEPARATE SPILL COLLECTION AREAS
- NATURAL GAS STANDARD; FOR LP/PROPANE, RECOMMEND FACTORY CONVERSION
- FIVE YEAR LIMITED WARRANTY - SURFACE BURNERS



VG-SU SERIES COOKTOP

- FIELD CONVERSION (FROM NATURAL GAS TO LP) - ORDER LPK3-VG-SU CONVERSION KIT
- FIELD CONVERSION (FROM LP TO NATURAL GAS) - ORDER KKZVG-SU CONVERSION KIT
- 4 FOOT CORD INCLUDED WITH COOKTOP
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 120 V/60HZ
- VG-SU10Z/VG-SU16Z MAXIMUM AMPS - 2.0

FINISH DETAILS

- BLACK (BK), WHITE (WH), AND STAINLESS STEEL (SS). FINISH DESIGNATES TOP. BLACK AND STAINLESS STEEL UNITS HAVE BLACK PORCELAIN GRATES, BLACK PORCELAIN BURNER CAPS, AND BLACK KNOBS. WHITE UNITS HAVE GRAY PORCELAIN GRATES, GRAY PORCELAIN BURNER CAPS, AND WHITE KNOBS.
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES KNOB BEZELS, CONTROL PANEL FRAME AND NAMEPLATE. ALL HAVE A PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE.

DESIGNER 30" & 36" wide -DGSU-

Built-in Gas Designer Cooktops (24" Depth)

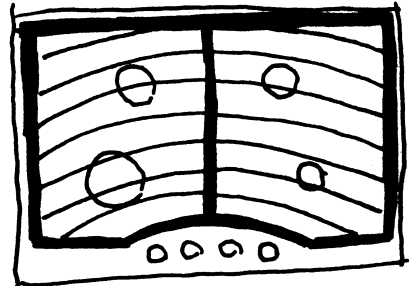
BUILT-IN 30"W. CONTINUOUS GRATE DESIGNER GAS COOKTOP

DG-SU100-4B APPROX SHIPPING WT. LB(KG) 49 (22.0)

DG-SU100-4B-LP APPROX SHIPPING WT. LB(KG) 49 (22.0)

(ADD LP AFTER COLOR CODE)

- SEALED BURNERS WITH BRASS FLAME PORTS AND PORCELAIN/CAST IRON CAPS
- ONE-PIECE TOOLED TOP WITH LARGE SPILL COLLECTION AREA AROUND BURNERS
- HEAVY-DUTY STAINLESS STEEL CONTROL KNOBS WITH PUSH-TO-TURN SAFETY FEATURE
- 30"W. COOKTOP - 4 BURNER
 - LEFT FRONT - 14,000 BTU HIGH/2,000 BTU LOW
 - LEFT REAR - 12,000 BTU HIGH/1,700 BTU LOW
 - RIGHT REAR - 8,000 BTU HIGH/725 BTU LOW
 - RIGHT FRONT - 6,000 BTU HIGH/675 BTU LOW
- OVERALL/BURNER BOX DIMENSIONS DESIGNED TO FIT THE MAJORITY OF SIMILARLY SIZED COOKTOP CUTOUTS
- FIVE YEAR LIMITED WARRANTY - SURFACE BURNERS



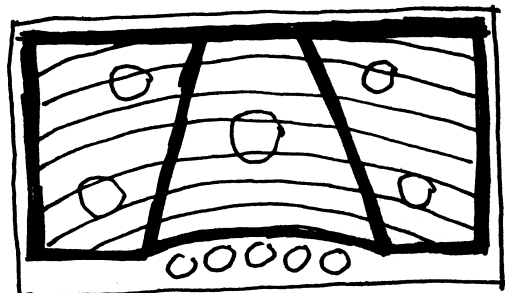
BUILT-IN 36"W. CONTINUOUS GRATE DESIGNER GAS COOKTOP

DG-SU160-5B APPROX SHIPPING WT. LB(KG) 74 (33.3)

DG-SU160-5B-LP APPROX SHIPPING WT. LB(KG) 74 (33.3)

(ADD LP AFTER COLOR CODE)

- SEALED BURNERS WITH BRASS FLAME PORTS AND PORCELAIN/CAST IRON CAPS
- ONE-PIECE TOOLED TOP WITH LARGE SPILL COLLECTION AREA AROUND BURNERS
- HEAVY-DUTY STAINLESS STEEL CONTROL KNOBS WITH PUSH-TO-TURN SAFETY FEATURE
- 36"W. COOKTOP - 5 BURNER
 - LEFT FRONT - 12,000 BTU HIGH/1,700 BTU LOW
 - LEFT REAR - 10,000 BTU HIGH/1,500 BTU LOW
 - CENTER - 14,000 BTU HIGH/2,000 BTU LOW
 - RIGHT REAR - 8,000 BTU HIGH/725 BTU LOW
 - RIGHT FRONT - 6,000 BTU HIGH/675 BTU LOW
- OVERALL/BURNER BOX DIMENSIONS DESIGNED TO FIT THE MAJORITY OF SIMILARLY SIZED COOKTOP CUTOUTS
- FIVE YEAR LIMITED WARRANTY - SURFACE BURNERS



DG-SU SERIES GAS COOKTOPS

- HIGHLY RECOMMENDED ORDERING NAT. OR LP MODELS
- 4 FOOT CORD INCLUDED WITH COOKTOP
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 120V/60 HZ
- MAX AMPS - 2.0 (ALL UNITS)

FINISH DETAILS

- BLACK (BK), WHITE (WH), STAINLESS (SS), BISCUIT (BT), STONE GRAY (SG), AND GRAPHITE GRAY (GG)
- FINISH DESIGNATES TOP. ALL UNITS EXCEPT WHITE HAVE BLACK PORCELAIN GRATES, BLACK PORCELAIN BURNER CAPS, AND BLACK KNOB GRIPS. WHITE UNITS HAVE GRAY PORCELAIN GRATES, GRAY PORCELAIN BURNER CAPS, AND GRAY KNOB GRIPS
- BRASS TRIM OPTION - KNOBS

BUILT-IN DESIGNER GAS COOKTOPS

30"W.

DG-CU105-4B APPROX SHIPPING WT. LB(KG) 67 (30.2)

DG-SU105-4B-LP APPROX SHIPPING WT. LB(KG) 67 (30.2)

(ADD LP AFTER COLOR CODE)

36"W.

DG-CU165-5B APPROX SHIPPING WT. LB(KG) 80 (36.0)

DG-SU165-5B-LP APPROX SHIPPING WT. LB(KG) 80 (36.0)

(ADD LP AFTER COLOR CODE)

45"W.

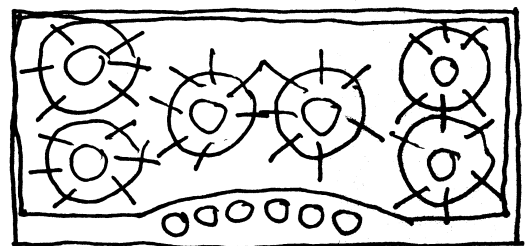
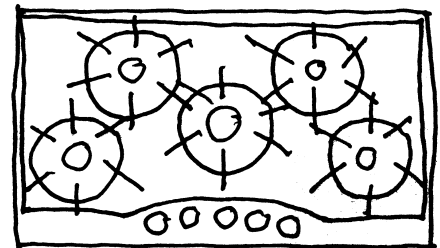
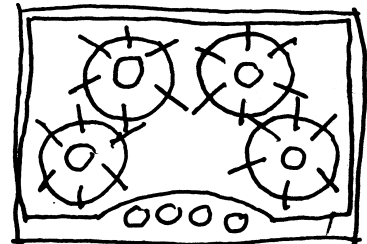
DG-CU155-6B APPROX SHIPPING WT. LB(KG) 93 (41.9)

DG-SU155-6B-LP APPROX SHIPPING WT. LB(KG) 93 (41.9)

(ADD LP AFTER COLOR CODE)

DESIGNER
30", 36", & 45"
wide
-DGCU-
 Built-in Gas
 Designer Cooktops (24" Depth)

- SEALED BURNERS WITH BRASS FLAME PORTS AND PORCELAIN/CAST IRON BURNER CAPS
- BURNERS MOUNTED IN DURABLE, EASY TO CLEAN CERAMIC GLASS
- HEAVY-DUTY STAINLESS STEEL CONTROL KNOBS WITH PUSH-TO-TURN SAFETY FEATURE
- 30"W. COOKTOP - 4 BURNER
 - LEFT FRONT - 14,000 BTU HIGH/2,000 BTU LOW
 - LEFT REAR - 12,000 BTU HIGH/1,700 BTU LOW
 - RIGHT REAR - 8,000 BTU HIGH/725 BTU LOW
 - RIGHT FRONT - 6,000 BTU HIGH/675 BTU LOW
- 36"W. COOKTOP - 5 BURNER
 - LEFT FRONT - 12,000 BTU HIGH/1,700 BTU LOW
 - LEFT REAR - 10,000 BTU HIGH/1,500 BTU LOW
 - CENTER - 14,000 BTU HIGH/2,000 BTU LOW
 - RIGHT REAR - 8,000 BTU HIGH/725 BTU LOW
 - RIGHT FRONT - 6,000 BTU HIGH/675 BTU LOW
- 45"W. COOKTOP - 6 BURNER
 - LEFT FRONT - 12,000 BTU HIGH/1,700 BTU LOW
 - LEFT REAR - 8,000 BTU HIGH/725 BTU LOW
 - LEFT CENTER - 10,000 BTU HIGH/1,500 BTU LOW
 - RIGHT CENTER - 14,000 BTU HIGH/2,000 BTU LOW
 - RIGHT FRONT - 8,000 BTU HIGH/725 BTU LOW
 - RIGHT REAR - 6,000 BTU HIGH/675 BTU LOW
- OVERALL/BURNER BOX DIMENSIONS DESIGNED TO FIT THE MAJORITY OF SIMILARLY SIZED COOKTOP CUTOUTS
- FIVE YEAR LIMITED WARRANTY - SURFACE BURNERS



DG-CU SERIES GAS COOKTOPS

- 4 FOOT CORD INCLUDED WITH COOKTOP
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 120V/60 HZ
- MAX AMPS - 2.0 (ALL UNITS)

FINISH DETAILS

- STAINLESS STEEL/BLACK(SB) - STAINLESS STEEL TRIM/CONTROL PANEL AND KNOBS; BLACK GLASS, GRATES, AND KNOB GRIP
- STAINLESS STEEL/WHITE(SW) - STAINLESS STEEL TRIM/CONTROL PANEL AND KNOBS; WHITE GLASS, GRAY GRATES AND KNOB GRIP
- BRASS TRIM OPTION - BRASS FINISH - KNOBS

BUILT-IN ELECTRIC RADIANT GLASS CERAMIC COOKTOPS

30"W. - VECU106-4B

APPROX SHIPPING WT. LB(KG)

52 (23.4)

36"W. - VECU166-6B

APPROX SHIPPING WT. LB(KG)

63 (28.4)

PROFESSIONAL
30" & 36"
WIDE
-VECU-

Built-in Electric
Cooktops (24" Depth)

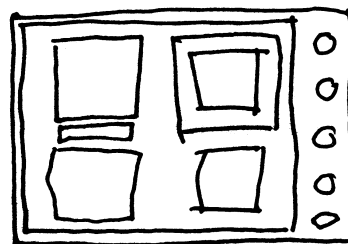
- UPDATED COMMERCIAL-TYPE STYLING INCORPORATES REFINED DETAILING
- DESIGNED TO FIT THE MAJORITY OF SIMILARLY SIZED COOKTOP CUTOUTS
- STRONG, WEAR RESISTANT GLASS CERAMIC TOP
- METAL KNOBS WITH CHILD PROOF, PUSH-TO-TURN FEATURE
- QUICKCOOK™ SURFACE ELEMENTS UTILIZE RIBBON ELEMENT TECHNOLOGY - REACH FULL POWER IN ABOUT 3 SECONDS

30"W. MODELS

- LEFT FRONT - 7" 1800 - WATT
- LEFT REAR - 7" 1800 - WATT; 800 - WATT BRIDGE
- RIGHT FRONT - 6 1/2" 1,500 - WATT
- RIGHT REAR - 9" - 6" 2,500 - 1,000 - WATT

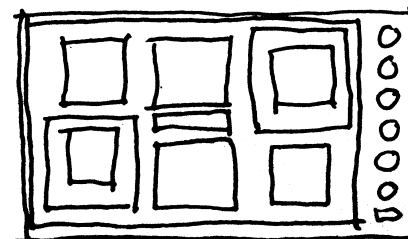
36"W. MODELS

- LEFT FRONT - 8 1/4" - 4 3/4" 2,200 - 750 - WATT
- LEFT REAR - 6 1/2" 1,500 - WATT
- CENTER FRONT - 7" 1800 - WATT
- CENTER REAR - 7" 1800 - WATT; 800 - WATT BRIDGE
- RIGHT FRONT - 6" 1,200 - WATT
- RIGHT REAR - 9" - 6" 2,500 - WATT - 1,000 WATT
- FIVE YEAR LIMITED WARRANTY - SURFACE ELEMENTS



VECU SERIES COOKTOPS

- 4 FOOT FLEXIBLE CONDUIT INCLUDED WITH COOKTOP
- 3 WIRE WITH GROUND
- 240-208/120 V, 60 HZ
- VECU105:
 - MAXIMUM AMPS (240 VOLTS) - 35.0
 - MAXIMUM AMPS (208 VOLTS) - 30.3
- VECU165:
 - MAXIMUM AMPS (240 VOLTS) - 49.2
 - MAXIMUM AMPS (208 VOLTS) - 42.6



FINISH DETAILS

- STAINLESS STEEL/BLACK (SB) AND STAINLESS STEEL/WHITE (SW) HAVE STAINLESS STEEL TRIM/FRAME AND CONTROL PANEL
- STAINLESS STEEL/BLACK UNITS HAVE BLACK GLASS AND BLACK KNOBS
- STAINLESS STEEL/WHITE UNITS HAVE WHITE GLASS AND WHITE KNOBS
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES KNOB BEZELS, CONTROL PANEL FRAME AND NAMEPLATE.. ALL HAVE A PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE.

PROFESSIONAL 30" & 36" WIDE -VCCU-

Built-in Electric Induction/Radiant Cooktops (24" Depth)

BUILT-IN INDUCTION/RADIANT GLASS CERAMIC COOKTOPS

30"W. - VCCU105-4B

APPROX SHIPPING WT. LB(KG)

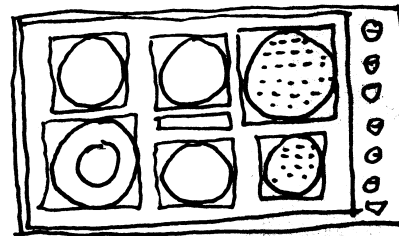
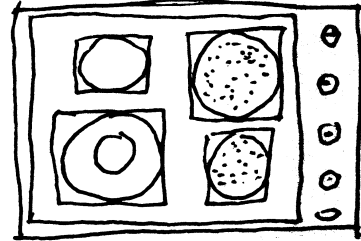
52 (23.4)

36"W. - VCCU165-6B

APPROX SHIPPING WT. LB(KG)

63 (28.4)

- MAGNEQUICK™ INDUCTION POWER GENERATORS UTILIZE MAGNETIC ENERGY FOR SUPERIOR POWER, RESPONSIVENESS AND EFFICIENCY
- QUICKCOOK™ ELECTRIC ELEMENTS UTILIZE RIBBON ELEMENT TECHNOLOGY TO REACH FULL POWER IN ABOUT 3 SECONDS
- STRONG, WEAR RESISTANT GLASS CERAMIC TOP
- COMMERCIAL-TYPE STYLING
- 30"W. MODELS
 - LEFT FRONT (RADIANT) - 9" - 6"/2,500 - 1,000 WATT
 - LEFT REAR (RADIANT) - 7"/1,500 WATT
 - RIGHT FRONT (INDUCTION) - 7"/1,800 WATT
 - RIGHT REAR (INDUCTION) - 9"/3,300 WATT
- 36"W. MODELS
 - LEFT FRONT (RADIANT) - 9" - 6"/2,200 - 750 WATT
 - LEFT REAR (RADIANT) - 7"/1,500 WATT
 - CENTER FRONT (RADIANT) - 7"/1,800 WATT
 - CENTER REAR (RADIANT) - 7"/1,800 WATT; 800 WATT BRIDGE
 - RIGHT FRONT (INDUCTION) - 7"/1,800 WATT
 - RIGHT REAR (INDUCTION) - 9"/3,300 WATT
- FIVE YEAR LIMITED WARRANTY - SURFACE ELEMENTS



VCCU SERIES COOKTOPS

- 4 FOOT FLEXIBLE CONDUIT INCLUDED WITH COOKTOP
- 3 WIRE WITH GROUND
- 240-208/120 V, 60 HZ
- VCCU105:
 - MAXIMUM AMPS (240 VOLTS) - 37.9
 - MAXIMUM AMPS (208 VOLTS) - 35.4
- VCCU165:
 - MAXIMUM AMPS (240 VOLTS) - 55
 - MAXIMUM AMPS (208 VOLTS) - 50.2

FINISH DETAILS

- STAINLESS STEEL/BLACK (SB) AND STAINLESS STEEL/WHITE (SW) HAVE STAINLESS STEEL TRIM/FRAME AND CONTROL PANEL
- STAINLESS STEEL/BLACK UNITS HAVE BLACK GLASS AND KNOBS.
- STAINLESS STEEL/WHITE UNITS HAVE WHITE GLASS AND WHITE KNOBS
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES KNOB BEZELS, CONTROL PANEL FRAME AND NAMEPLATE. ALL HAVE A PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE.

PROFESSIONAL 30" & 36" WIDE -VICU-

Built-in Electric All Induction Cooktops (24" Depth)

BUILT-IN ALL INDUCTION COOKTOPS

30"W. - VICU105-4B

APPROX SHIPPING WT. LB(KG)

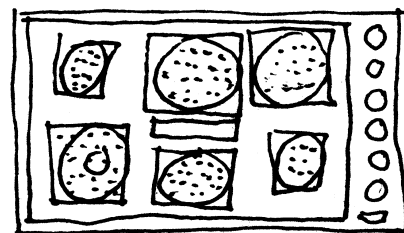
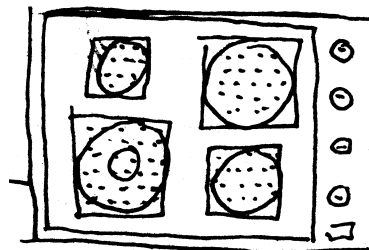
52 (23.4)

36"W. - VICU165-6B

APPROX SHIPPING WT. LB(KG)

63 (28.4)

- MAG-NEQUICK™ INDUCTION POWER GENERATORS UTILIZE MAGNETIC ENERGY FOR SUPERIOR POWER, RESPONSIVENESS AND EFFICIENCY
- STRONG, WEAR RESISTANT GLASS CERAMIC TOP
- COMMERCIAL-TYPE STYLING
- 30"W. MODELS
 - LEFT FRONT - 9"/2,700 - 1,000 WATT
 - LEFT REAR - 7"/1,800 WATT
 - RIGHT FRONT - 7"/1,200 WATT
 - RIGHT REAR - 9"/3,300 WATT
- 36"W. MODELS
 - LEFT FRONT (ELECTRIC) - 7"/1,800 WATT
 - LEFT REAR (ELECTRIC) - 9"/2,700 WATT
 - CENTER FRONT (ELECTRIC) - 9"/2,700 WATT
 - CENTER REAR (ELECTRIC) - 7"/1,800 WATT
 - RIGHT FRONT (INDUCTION) - 7"/1,200 WATT
 - RIGHT REAR (INDUCTION) - 9"/3,300 WATT
- FIVE YEAR LIMITED WARRANTY - SURFACE ELEMENTS



VICU SERIES COOKTOPS

- 4 FOOT FLEXIBLE CONDUIT INCLUDED WITH COOKTOP
- 3 WIRE WITH GROUND
- 240-208/120 V, 60 HZ
- VICU105:
 - MAXIMUM AMPS (240 VOLTS) - 37.5
 - MAXIMUM AMPS (208 VOLTS) - 33
- VICU165:
 - MAXIMUM AMPS (240 VOLTS) - 56.3
 - MAXIMUM AMPS (208 VOLTS) - 49

FINISH DETAILS

- STAINLESS STEEL/BLACK (SB) AND STAINLESS STEEL/WHITE (SW) HAVE STAINLESS STEEL TRIM/FRAME AND CONTROL PANEL
- STAINLESS STEEL/BLACK UNITS HAVE BLACK GLASS AND KNOBS
- STAINLESS STEEL/WHITE UNITS HAVE WHITE GLASS AND WHITE KNOBS
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES KNOB BEZELS, CONTROL PANEL FRAME AND NAMEPLATE. ALL HAVE A PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE.

DESIGNER

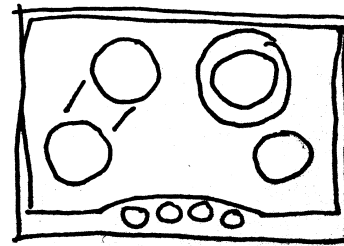
30", 36" & 45" wide -DECU-

Built-in Electric Radiant Glass Ceramic Cooktops (24" Depth)

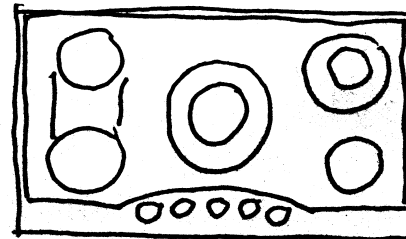
BUILT-IN ELECTRIC RADIANT GLASS CERAMIC COOKTOPS

30"W. - DECU105-4B	APPROX SHIPPING WT. LB(KG)	52 (23.4)
36"W. - DECU165-5B	APPROX SHIPPING WT. LB(KG)	60 (27.0)
45"W. - DECU155-6B	APPROX SHIPPING WT. LB(KG)	71 (32.0)

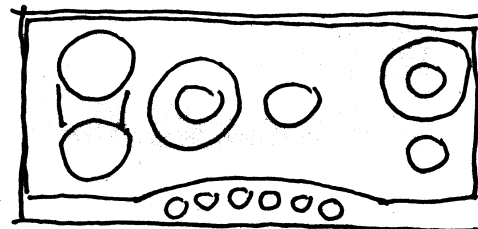
- STRONG, WEAR RESISTANT GLASS CERAMIC TOP
- QUICKCOOK™ SURFACE ELEMENTS UTILIZE RIBBON ELEMENT TECHNOLOGY - REACH FULL POWER IN ABOUT 3 SECONDS
- HEAVY-DUTY STAINLESS STEEL CONTROL KNOBS WITH PUSH-TO TURN SAFETY FEATURE
- 30"W. COOKTOP - 4 ELEMENT
 - LEFT FRONT - 7" 1,800 - WATT ELEMENT; 800 - WATT BRIDGE
 - LEFT REAR - 7" 1,800 - WATT ELEMENT
 - RIGHT REAR - 9"-6" 2,500 - 1,000 WATT ELEMENT
 - RIGHT FRONT - 6 1/2" 1,500 - WATT ELEMENT
- 36"W. COOKTOP - 5 ELEMENT
 - LEFT FRONT - 7" 1,800 - WATT ELEMENT; 800 - WATT BRIDGE
 - LEFT REAR - 7" 1,800 - WATT ELEMENT
 - CENTER - 9"-6" 2,500 - 1,000 WATT ELEMENT
 - RIGHT REAR - 8 1/4"-4 3/4" 2,200 - 750 WATT ELEMENT
 - RIGHT FRONT - 6 1/2" 1,500 - WATT ELEMENT
- 45"W. COOKTOP - 6 ELEMENT
 - LEFT FRONT - 7" 1,800 - WATT ELEMENT; 800 - WATT BRIDGE
 - LEFT REAR - 7" 1,800 - WATT ELEMENT
 - LEFT CENTER - 9"-6" 2,500 - 1,000 WATT ELEMENT
 - RIGHT CENTER - 6" 1,200 - WATT ELEMENT
 - RIGHT REAR - 8 1/4"-4 3/4" 2,200 - 750 WATT ELEMENT
 - RIGHT FRONT - 6 1/2" 1,500 - WATT ELEMENT
- OVERALL/BURNER BOX DIMENSIONS DESIGNED TO FIT THE MAJORITY OF SIMILARLY SIZED COOKTOP CUTOUTS
- FIVE YEAR LIMITED WARRANTY - SURFACE BURNERS



30"W. - DECU105-4B



36"W. - DECU165-5B



45"W. - DECU155-6B

DECU SERIES COOKTOPS

- 4 FOOT FLEXIBLE CONDUIT INCLUDED WITH COOKTOP
- 3 WIRE WITH GROUND
- 240-208 V, 60 HZ
- MAX AMP USAGE
 - VECU105 - 35/30.3
 - VECU165 - 44/34.2
 - VECU155 - 49/42.8

FINISH DETAILS

- STAINLESS STEEL/BLACK(SB) - STAINLESS STEEL TRIM/CONTROL PANEL AND KNOBS; BLACK GLASS AND KNOB GRIP
- STAINLESS STEEL/WHITE(SW) - STAINLESS STEEL TRIM/CONTROL PANEL AND KNOBS; WHITE GLASS; GRAY KNOB GRIP
- BRASS TRIM OPTION (BR) - BRASS FINISH - KNOBS

VG-SU COOKTOP ACCESSORIES

WOK RING

PWRG-6

APPROX SHIPPING WT. LB(KG)

6 (2.7)

- STAINLESS STEEL
- DESIGNED TO SECURELY FIT ON ALL VG-SU COOKTOPS (LEFT FRONT BURNER RECOMMENDED)
- SIX PER CASE



PORTABLE GRIDDLE

SU-PGD

APPROX SHIPPING WT. LB(KG)

8 (3.6)

- CAST ALUMINUM NO-STICK FINISH ON COOKING SURFACE
- GREASE GROOVE SURROUNDS COOKING AREA
- RACK, SECURED BY SURFACE GRATES, HOLDS GRIDDLE IN PLACE
- CAN ALSO BE USED TO QUICKLY DEFROST FROZEN FOODS



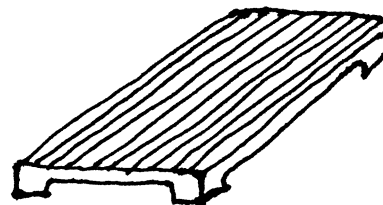
HARDWOOD COVER

SU-CCH6

APPROX SHIPPING WT. LB(KG)

48 (21.6)

- MAPLE HARDWOOD "BUTCHER BLOCK" CONSTRUCTION
- CAN ALSO BE USED AS CUTTING BOARD
- FITS OVER SURFACE GRATES
- 10 1/2"W. X 20 1/2"L. X 2 1/4"H.



LP/PROPANE CONVERSION KIT

LPK3-VG-SU

APPROX SHIPPING WT. LB(KG)

1 (0.5)

- FOR VG-SU10Z AND VG-SU16Z MODELS
- FOR FIELD CONVERSION FROM NATURAL TO LP/PROPANE GAS
- INCLUDES ALL HARDWARE NECESSARY TO CONVERT 30" OR 36"W. VG-SU COOKTOP

NATURAL CONVERSION KIT

NKZVG-SU

APPROX SHIPPING WT. LB(KG)

1 (0.5)

- FOR VG-SU AND VG-SU16Z MODELS
- FOR FIELD CONVERSION FROM LP/PROPANE GAS TO NATURAL
- INCLUDES ALL HARDWARE NECESSARY TO CONVERT 30" OR 36"W. VG-SU COOKTOP

DESIGNER SURFACE COOKING ACCESSORIES

WOK RING

DG-S-WRG

APPROX SHIPPING WT. LB(KG) 1 (0.5)

- STAINLESS STEEL
- DESIGNED TO SECURELY FIT ON ANY DESIGNER - DG-SU GAS COOKTOPS (FRONT LEFT BURNER RECOMMENDED)

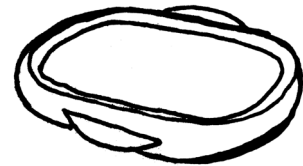


PORTABLE GRIDDLE

DG-C-PGD

APPROX SHIPPING WT. LB(KG) 8 (3.6)

- CAST ALUMINUM WITH RUGGED COMMERCIAL GRADE NO-STICK FINISH ON COOKING SURFACE
- GREASE TROUGH
- CAN ALSO BE USED TO QUICKLY DEFROST FROZEN FOODS
- FOUR USE WITH DESIGNER DG-CU AND DG-SU COOKTOPS



PORTABLE GRIDDLE

DEC-PGD

APPROX SHIPPING WT. LB(KG) 8 (3.6)

- CAST ALUMINUM WITH RUGGED COMMERCIAL GRADE NO-STICK FINISH ON COOKING SURFACE
- GREASE TROUGH
- PLACE OVER TWO LEFT ELEMENTS WITH BRIDGE ELEMENT
- FOR USE WITH DESIGNER DECU ELECTRIC COOKTOPS



LP/PROPANE CONVERSION KIT

DLPK

APPROX SHIPPING WT. LB(KG) 2 (0.9)

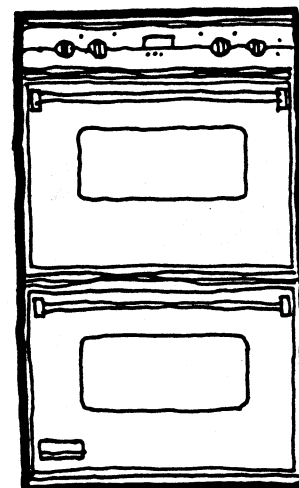
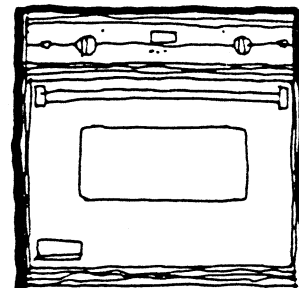
- FOR FIELD CONVERSION FROM NATURAL TO LP/PROPANE GAS
- INCLUDES ALL HARDWARE NECESSARY TO CONVERT 30" OR 36"W. DG-SU COOKTOP

BUILT-IN ELECTRIC 27", 30" AND 36"W. SINGLE AND DOUBLE OVENS

VES0177C - 27"W. SINGLE	APPROX SHIPPING WT. LB(KG)	237 (106.7)
VED0277C - 27"W. DOUBLE	APPROX SHIPPING WT. LB(KG)	360 (162)
VES0107C - 30"W. SINGLE	APPROX SHIPPING WT. LB(KG)	261 (117.5)
VED0207C - 30"W. DOUBLE	APPROX SHIPPING WT. LB(KG)	402 (180.9)
VES0165C - 36"W. SINGLE	APPROX SHIPPING WT. LB(KG)	330 (148.5)
VED0265C - 36"W. DOUBLE	APPROX SHIPPING WT. LB(KG)	575 (258.7)

**PROFESSIONAL
27", 30" & 36" WIDE
BUILT-IN ELECTRIC
SINGLE/DOUBLE OVENS**

- COMMERCIAL-TYPE STYLING
- ELECTRONIC CLOCK/TIMER
 - 100 MINUTE TIMER
 - SET COOKING TIME FOR UP TO 12 HOURS
 - DELAY COOKING FEATURE
 - TONE AND DIGITAL DISPLAY INDICATE PRE-SET COOKING TIME IS FINISHED
 - ALSO FUNCTIONS AS AN ALARM
- SELF-CLEAN OVENS
- THERMAL-CONVECTION OVENS
 - TWO-ELEMENT BAKE
 - CONVECTION BAKE
 - MAXI-BROIL (EIGHT-PASS ELEMENT)
 - MINI-BROIL (FOUR-PASS ELEMENT)
 - CONVECTION BROIL (EIGHT-PASS ELEMENT)
 - TRUCONVEC™ CONVECTION COOKING (ELEMENT AROUND FAN)
 - CONVECTION DEHYDRATE
 - CONVECTION DEFROST
- 27"W. OVENS: LARGE SELF CLEAN, CONVECTION OVENS
 - 20"W. X 16¹/₈" H. X 15³/₈" D.
 - 2.9 CUBIC FEET EACH
- 30"W. OVENS: LARGE SELF CLEAN, CONVECTION OVENS
 - 23"W. X 16¹/₈" H. X 15³/₈" D.
 - 3.3 CUBIC FEET EACH
- 36"W. OVENS: LARGE SELF CLEAN, CONVECTION OVENS
 - 29"W. X 16¹/₈" H. X 15³/₈" D.
 - 4.2 CUBIC FEET EACH
- THREE HEAVY-DUTY RACKS/SIX POSITIONS/TWO LIGHTS
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVENS; FIVE-YEAR LIMITED WARRANTY - HEATING ELEMENTS



VES0/VED0 SERIES OVENS

- 5 FOOT FLEXIBLE STEEL CONDUIT WITH OVEN
- 4 WIRE WITH GROUND
- 240-208/120 V/60 HZ
- MAXIMUM AMPS 240 VOLTS/208 VOLTS
 - VES0177/107 - 25.7/22.4
 - VED0277/207 - 51.4/44.8
 - VES0176/105 - 24.4/21.5
 - VES0165 - 27.4/23.9
 - VED0276/205 - 48.8/42.9
 - VES0265 - 54.8/47.8
 - VED0265 - 54.8/47.8

FINISH DETAILS

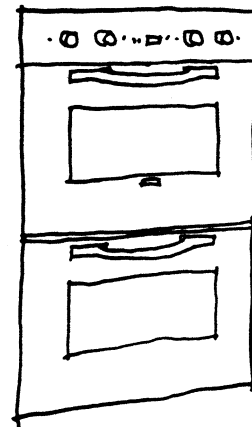
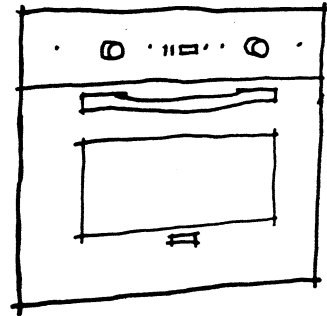
- STAINLESS STEEL (SS), BLACK (BK), AND WHITE (WH). DESIGNER FINISHES: ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BW), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND EGGPLANT (EP)
- FINISH DESIGNATES DOOR FRONTS. BLACK UNITS HAVE A BLACK CONTROL PANEL AND BLACK KNOBS/SWITCHES. WHITE UNITS HAVE A WHITE CONTROL PANEL AND WHITE KNOBS/SWITCHES. STAINLESS STEEL AND ALL DESIGNER FINISHES HAVE A STAINLESS STEEL CONTROL PANEL AND BLACK KNOBS/SWITCHES. ALL FINISHES HAVE SILVER FINISHED VERTICAL/HORIZONTAL TRIM, AND STAINLESS STEEL DOOR HANDLES WITH CHROME PLATED BRACKETS.
- BRASS TRIM OPTIONS (BR) - FOR ANY FINISH; INCLUDES NAMEPLATE, WINDOW TRIM, DOOR HANDLES/BRACKETS AND KNOB BEZELS. SUPER DURABLE, LONG LASTING BRASS FINISH ON "HIGH TRAFFIC" PARTS (HANDLES); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE USE.

BUILT-IN ELECTRIC 27" AND 30" SINGLE AND DOUBLE OVENS

DESO171 - 27"W. SINGLE	APPROX SHIPPING WT. LB(KG)	237 (106.7)
DEDOZ71 - 27"W. DOUBLE	APPROX SHIPPING WT. LB(KG)	360 (162)
DESO101 - 30"W. SINGLE	APPROX SHIPPING WT. LB(KG)	261 (117.5)
DEDOZ01 - 30"W. DOUBLE	APPROX SHIPPING WT. LB(KG)	402 (180.9)

**DESIGNER
27" & 30" WIDE
BUILT-IN ELECTRIC
SINGLE/DOUBLE OVENS**

- ELECTRONIC CLOCK/TIMER
 - 100 MINUTE TIMER
 - SET COOKING TIME FOR UP TO 12 HOURS
 - DELAY COOKING FEATURE
 - TONE AND DIGITAL DISPLAY INDICATE PRE-SET COOKING TIME IS FINISHED
 - ALSO FUNCTIONS AS AN ALARM
 - SELF-CLEAN OVENS
- OVEN FUNCTIONS (CONVECTION FUNCTIONS IN UPPER OVEN OF DOUBLE OVEN)
 - TWO-ELEMENT BAKE
 - CONVECTION BAKE
 - MAXI-BROIL
 - MINI-BROIL
 - CONVECTION BROIL
 - TRUCONVEC™ CONVECTION COOK (ELEMENT AROUND FAN)
 - CONVECTION DEHYDRATE
 - CONVECTION DEFROST
- 27"W. OVENS: LARGE SELF CLEAN, CONVECTION OVENS
 - 20"W. X 16¹/₈"H. X 15³/₈"D.
 - 2.9 CUBIC FEET EACH
- 30"W. OVENS: LARGE SELF CLEAN, CONVECTION OVENS
 - 23"W. X 16¹/₈"H. X 15³/₈"D.
 - 3.3 CUBIC FEET EACH
- THREE HEAVY-DUTY RACKS/SIX POSITIONS/TWO HALOGEN LIGHTS
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVENS; FIVE-YEAR LIMITED WARRANTY - HEATING ELEMENTS



DESO/DEDO SERIES OVENS

- 5 FOOT FLEXIBLE STEEL CONDUIT WITH OVEN
- 3 WIRE WITH GROUND
- 240-208/120 V/60 HZ
- MAXIMUM AMPS 240 VOLTS/208 VOLTS
 - DESO171/101 - 25.3
 - DEDOZ71/201 - 50

FINISH DETAILS

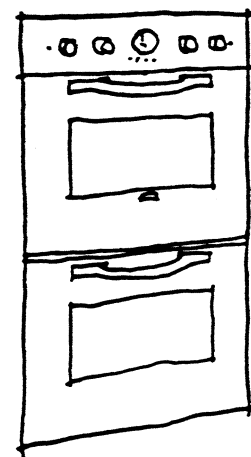
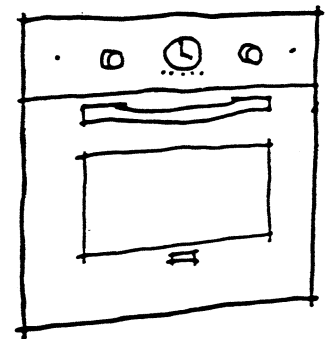
- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG), AND GRAPHITE GRAY (GG)
- DOOR PANEL AND CONTROL PANEL MATCH DESIGNATED FINISH; STAINLESS STEEL KNOBS, BUTTONS, AND HANDLE(S); BLACK KNOB GRIPS FOR ALL FINISHES EXCEPT WHITE - WHITE FINISH HAS GRAY KNOB GRIPS
- BRASS TRIM OPTIONS (BR) - SUPER DURABLE, LONG-LASTING BRASS FINISH ON "HIGH TRAFFIC" PARTS (HANDLES); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

BUILT-IN ELECTRIC 27" AND 30" SINGLE AND DOUBLE OVENS

DES0175 - 27"W. SINGLE	APPROX SHIPPING WT. LB(KG)	237 (106.7)
DEDO275 - 27"W. DOUBLE	APPROX SHIPPING WT. LB(KG)	360 (162)
DES0105 - 30"W. SINGLE	APPROX SHIPPING WT. LB(KG)	261 (117.5)
DEDO205 - 30"W. DOUBLE	APPROX SHIPPING WT. LB(KG)	402 (180.9)

- EXCLUSIVE TIMEPIECE CLOCK/TIMER
 - ELEGANT ANALOG CLOCK
 - DIGITAL DISPLAY ONLY ACTIVE WHEN TIMER/TIMED COOKING FUNCTIONS ARE IN USE
- DIGITAL TIMER/OVEN CONTROL FUNCTIONS:
 - 24 HOUR TIMER
 - SET COOKING TIME FOR UP TO 12 HOURS
 - DELAY COOKING FEATURE
 - TONE AND DIGITAL DISPLAY INDICATE PRE-SET COOKING TIME IS FINISHED
 - ALSO FUNCTIONS AS AN ALARM
 - MEAT PROBE (UPPER OVEN IN DOUBLE OVENS)
 - TIMER SOUNDS AND OVEN SHUTS OFF WHEN DESIRED TEMP IS REACHED
- SELF-CLEAN OVENS
- THERMAL-CONVECTION OVEN FUNCTIONS:
 - TWO-ELEMENT BAKE
 - CONVECTION BAKE
 - ELECTRIC INFRARED "GLASS ENCLOSED" BROILER
 - MAXI-BROIL
 - MINI-BROIL
 - CONVECTION BROIL
 - TRUCONVECT CONVECTION COOK (ELEMENT AROUND FAN)
 - CONVECTION DEHYDRATE
 - CONVECTION DEFROST
- 27"W. OVENS: LARGE SELF CLEAN, CONVECTION OVENS
 - 20"W. X 16 1/8"H. X 15 3/8"D.
 - 2.9 CUBIC FEET EACH
- 30"W. OVENS: LARGE SELF CLEAN, CONVECTION OVENS
 - 23"W. X 16 1/8"H. X 15 3/8"D.
 - 3.3 CUBIC FEET EACH
- THREE HEAVY-DUTY RACKS/SIX POSITIONS/TWO HALOGEN LIGHTS
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVENS; FIVE-YEAR LIMITED WARRANTY - HEATING ELEMENTS

**DESIGNER
27" & 30" WIDE
BUILT-IN ELECTRIC
SINGLE & DOUBLE
TIMEPIECE OVENS**



DES0/DEDO SERIES OVENS

- 5 FOOT FLEXIBLE STEEL CONDUIT WITH OVEN
- 3 WIRE WITH GROUND
- 240-208/120 V/60 HZ
- MAXIMUM AMPS 240 VOLTS/208 VOLTS
 - DES0175/105 - 25.3
 - DEDO275/205 - 50

FINISH DETAILS

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG), AND GRAPHITE GRAY (GG)
- DOOR PANEL AND CONTROL PANEL MATCH DESIGNATED FINISH; STAINLESS STEEL KNOBS, BUTTONS, AND HANDLE(S); BLACK KNOB GRIPS FOR ALL FINISHES EXCEPT WHITE - WHITE FINISH HAS GRAY KNOB GRIPS
- BRASS TRIM OPTIONS (BR) - SUPER DURABLE, LONG-LASTING BRASS FINISH ON "HIGH TRAFFIC" PARTS (KNOBS, BUTTONS AND HANDLES); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

BUILT-IN GAS 36"W. SINGLE OVEN/ACCESSORIES

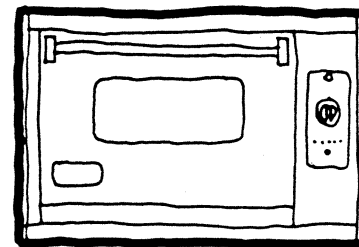
VG50166

APPROX SHIPPING WT. LB(KG)

257 (115.7)

PROFESSIONAL
BUILT-IN GAS
36" WIDE SINGLE
OVEN AND
ACCESSORIES

- COMMERCIAL STYLING AND CONSTRUCTION
- DIMENSIONED TO FIT USA 36"W. OR EUROPEAN 90 CM CABINETS
- ELECTRONIC CLOCK/TIMER
- EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS:
 - NATURAL AIRFLOW BAKE
 - CONVECTION BAKE
 - INFRARED BROIL
 - CONVECTION INFRARED BROIL
 - CONVECTION DEHYDRATE
 - CONVECTION DEFROST
- LARGEST BUILT-IN GAS CONVECTION OVEN CAVITY AVAILABLE
 - 24¹/₈"W. X 13³/₄"H. X 17¹/₈"D.
 - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/FOUR POSITIONS; TWO LIGHTS
- TEN YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE YEAR LIMITED WARRANTY - TUBE BURNERS



VG50166 SERIES OVENS

- SHIPPED STANDARD FOR NATURAL GAS; FIELD CONVERT TO LP/PROPANE WITH STANDARD REGULATOR
- 4 FOOT CORD INCLUDED WITH OVEN
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 120 V/60 HZ
- MAXIMUM AMPS - 8.0

FINISH DETAILS

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB), AND EGGPLANT (EP).
- FINISH DESIGNATES DOOR FRONT, LOWER PANEL, AND CONTROL PANEL FRAME. ALL FINISHES EXCEPT WHITE HAVE BLACK KNOB, SWITCHES, AND CONTROL PANEL. WHITE UNITS HAVE WHITE KNOB, SWITCHES, AND CONTROL PANEL. ALL FINISHES HAVE SILVER FINISHED VERTICAL/HORIZONTAL TRIM, AND A STAINLESS STEEL DOOR HANDLE WITH CHROME PLATED BRACKETS.
- BRASS TRIM OPTIONS (BR) - FOR ANY FINISH; INCLUDES NAMEPLATE, OVEN WINDOW TRIM, DOOR HANDLE/BRACKETS, DUAL BURNER THERMAL-CONVECTION PLATE, AND CONTROL PANEL TRIM. SUPER DURABLE, LONG LASTING BRASS FINISH ON "HIGH TRAFFIC" PARTS (HANDLES); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE USE.

DOUBLE INSTALLATION CENTER TRIM

DCT-VG50

APPROX SHIPPING WT. LB(KG)

2 (0.9)

- STAINLESS STEEL (SS) ONLY; COORDINATES WITH ALL FINISHES
- COVERS FINISH OF CABINET WHEN INSTALLED AS DOUBLE (TWO SINGLE CUTOUTS)
- PROVIDES CONTINUOUS LOOK AND DOUBLE OVEN APPEARANCE
- EASILY ATTACHED AFTER OVENS ARE INSTALLED

DOUBLE INSTALLATION GAS CONNECTION KIT

IKD-VG50

APPROX SHIPPING WT. LB(KG)

2 (0.9)

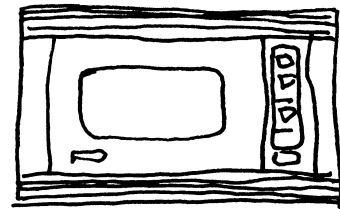
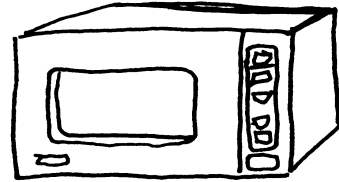
- PROVIDES ALL NECESSARY COMPONENTS TO EASILY MAKE DOUBLE INSTALLATION GAS CONNECTION (TWO SINGLE CUTOUTS)
- INCLUDES FLEXIBLE GAS TUBING WITH TWO FITTINGS, PIPE NIPPLE, AND INSTRUCTIONS

PROFESSIONAL & DESIGNER 27" & 30" WIDE MICROWAVE OVENS AND TRIM KITS

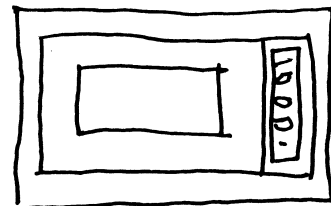
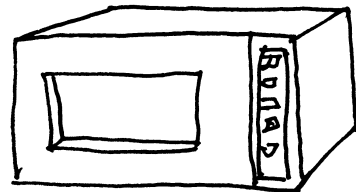
MICROWAVE OVENS AND TRIM KITS

VMOSZ05 - PROFESSIONAL MICROWAVE	APPROX SHIPPING WT. LB(KG)	55 (24.7)
VMTKZ75 - 27"W. PROFESSIONAL BUILT-IN TRIM KIT	APPROX SHIPPING WT. LB(KG)	14 (6.5)
VMRK305 - 30"W. PROFESSIONAL BUILT-IN TRIM KIT	APPROX SHIPPING WT. LB(KG)	15 (6.9)
VMRK365 - 36"W. PROFESSIONAL BUILT-IN TRIM KIT	APPROX SHIPPING WT. LB(KG)	16 (6.9)
DMOSZ05 - DESIGNER MICROWAVE	APPROX SHIPPING WT. LB(KG)	55 (24.7)
DMTKZ75 - 27"W. DESIGNER BUILT-IN TRIM KIT	APPROX SHIPPING WT. LB(KG)	14 (6.5)
DMRK305 - 30"W. DESIGNER BUILT-IN TRIM KIT	APPROX SHIPPING WT. LB(KG)	15 (6.9)

- COMMERCIAL TYPE-STYLING AND DESIGN
- 13 SENSOR SETTINGS
- BREAKFAST AND LUNCH OPTIONS FOR COOKING AND REHEATING FOODS
- 15 MINUTE DINNERS AND PRESET RECIPES EACH OFFER 5 RECIPES WITH EASY TO FOLLOW STEPS
- ADD-A-MINUTE ALLOWS YOU TO ADD A MINUTE TO COOKING TIME BY SIMPLY TOUCHING A BUTTON
- WARM/HOLD FEATURE ALLOWS YOU TO KEEP FOOD WARM FOR UP TO 30 MINUTES
- CHILD LOCK SAFETY FEATURE LOCKS THE CONTROL PANEL TO PREVENT UNWANTED OPERATION
- 2.0 CUBIC FT.
- 16" DIAMETER TURNTABLE
- INTERIOR OVEN CAVITY
 - 17 ³/₈"W. X 10"H. X 18 ⁵/₈"D.
- PLACE ON COUNTERTOP, IN 30"W. OR 36"W. MULTI-USE-CHAMBER, OR INSTALL AS A BUILT-IN USING A TRIM KIT - LISTED ABOVE; SOLD SEPERATELY
- FIVE-YEAR LIMITED WARRANTY - MAGNETRON TUBE



PROFESSIONAL



DESIGNER

VMOSZ00/DMOSZ00

- 3.5 FT POWER CORD
- 120 V/60 HZ
- 1.65 KW
- 13.8 AMPS

FINISH DETAILS

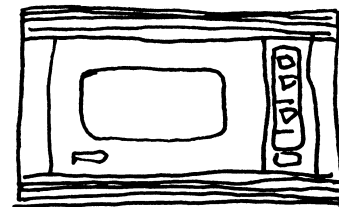
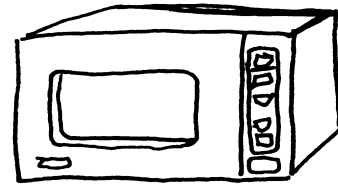
- STAINLESS STEEL (SS)

PROFESSIONAL & DESIGNER 27" & 30" WIDE CONVECTION MICROWAVE OVENS & TRIM KITS

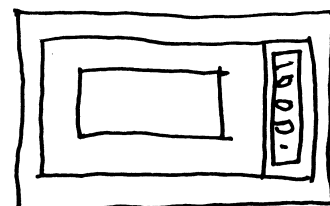
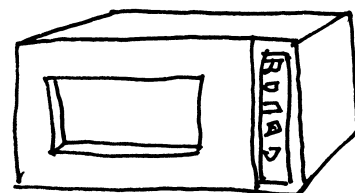
CONVECTION MICROWAVE OVENS AND BUILT-IN TRIM KITS

VMOCZ05 - PROFESSIONAL MICROWAVE	APPROX SHIPPING WT. LB(KG)	68 (30.6)
VMTKZ75 - 27"W. PROFESSIONAL BUILT-IN TRIM KIT	APPROX SHIPPING WT. LB(KG)	14 (6.5)
VMTK305 - 30"W. PROFESSIONAL BUILT-IN TRIM KIT	APPROX SHIPPING WT. LB(KG)	15 (6.9)
VMRK365 - 36"W. PROFESSIONAL BUILT-IN TRIM KIT	APPROX SHIPPING WT. LB(KG)	16 (7.2)
DMOCZ05 - DESIGNER MICROWAVE	APPROX SHIPPING WT. LB(KG)	68 (30.6)
DMTKZ75 - 27"W. DESIGNER BUILT-IN TRIM KIT	APPROX SHIPPING WT. LB(KG)	14 (6.5)
DMTK305 - 30"W. DESIGNER BUILT-IN TRIM KIT	APPROX SHIPPING WT. LB(KG)	15 (6.9)

- COMMERCIAL TYPE-STYLING AND DESIGN
- INSTANT SENSOR SETTINGS FOR COOKING, REHEATING FOODS AND POPPING POPCORN
- FOUR CONVECTION SETTINGS: CONVECBROIL, CONVECROAST, CONVECBAKE AND MANUAL CONVECTION
- CONVECTION SETTINGS USE A HIGH SPEED FAN THAT CIRCULATES AIR PAST THE HEAT SOURCE AND AROUND THE FOOD; ALLOWS MULTIPLE RACK BAKING
- LOW MIX BAKE AND HIGH MIX ROAST SETTINGS OFFER USE OF CONVECTION HEAT TO SEAL AND BROWN OUTSIDE OF FOODS WHILE USING MICROWAVE ENERGY TO ENSURE THE INTERIOR IS COOKED
- ADD-A-MINUTE ALLOWS YOU TO ADD A MINUTE TO COOKING TIME BY SIMPLY TOUCHING A BUTTON
- CHILD LOCK SAFETY FEATURE LOCKS THE CONTROL PANEL TO PREVENT UNWANTED OPERATION
- CONVECTION MICROWAVE COOKBOOK COMES STANDARD WITH UNIT
- 15³/₈" DIAMETER TURNTABLE
- INTERIOR OVEN CAVITY
 - 16¹/₈"W. X 9⁵/₈"H. X 16¹/₈"D.
 - 1.5 CUBIC FT.
- PLACE ON COUNTERTOP OR INSTALL AS A BUILT-IN USING A TRIM KIT (LISTED ABOVE - SOLD SEPARATELY)
- FIVE-YEAR LIMITED WARRANTY - MAGNETRON TUBE



PROFESSIONAL



DESIGNER

VMOCZ05/DMOCZ05

- 3.5 FT POWER CORD
- 120 V/60 HZ
- 1.65 KW
- 13.8 AMPS

FINISH DETAILS

- STAINLESS STEEL (SS)

PROFESSIONAL AND DESIGNER BUILT-IN ELECTRIC WARMING DRAWERS

VEWD17Z - 27"W. PROFESSIONAL
VEWD10Z - 30"W. PROFESSIONAL
VEWD16Z - 36"W. PROFESSIONAL
DEWD170 - 27"W. DESIGNER
DEWD100 - 30"W. DESIGNER
DFWD170 - 27"W. FULL OVERLAY
DFWD100 - 30"W. FULL OVERLAY

APPROX SHIPPING WT. LB(KG)	80 (30.6)
APPROX SHIPPING WT. LB(KG)	90 (40.5)
APPROX SHIPPING WT. LB(KG)	110 (49.5)
APPROX SHIPPING WT. LB(KG)	80 (30.6)
APPROX SHIPPING WT. LB(KG)	90 (40.5)
APPROX SHIPPING WT. LB(KG)	80 (30.6)
APPROX SHIPPING WT. LB(KG)	90 (40.5)

• PROFESSIONAL WARMING DRAWER

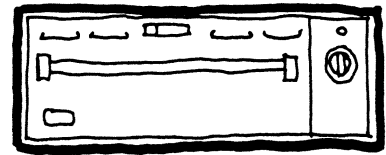
- 27"W. MODEL: 17¹³/₁₆"W. X 6"H. X 22³/₄"D. - 1.4 CU. FT. - 425 WATT ELEMENT
- 30"W. MODEL: 20¹/₂"W. X 6"H. X 22³/₄"D. - 1.6 CU. FT. - 450 WATT ELEMENT
- 36"W. MODEL: 25"W. X 6"H. X 22³/₄"D. - 2.0 CU. FT. - 550 WATT ELEMENT
- **EXCLUSIVE** - ONLY 36"W. WARMING DRAWER AVAILABLE
- COMMERCIAL-TYPE SIZE, CONSTRUCTION, DESIGN, AND STYLING
- MOISTURE SELECTOR CONTROL
- TEMPERATURE SETTINGS FROM 90°F TO 250°F

• DESIGNER WARMING DRAWER

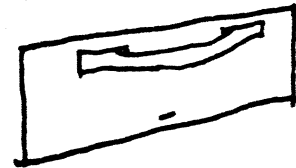
- 27"W. MODEL: 18⁷/₈"W. X 5⁷/₁₆"H. X 21³/₁₆"D. - 425 WATT ELEMENT
- 30"W. MODEL: 21⁷/₈"W. X 5⁷/₁₆"H. X 21³/₁₆"D. - 475 WATT ELEMENT
- MOISTURE SELECTOR CONTROL
- TEMPERATURE SETTINGS FROM 90°F TO 250°F

• FULL OVERLAY WARMING DRAWER

- 27"W. MODEL: 18⁷/₈"W. X 5⁷/₁₆"H. X 21³/₁₆"D. - 425 WATT ELEMENT
- 30"W. MODEL: 21⁷/₈"W. X 5⁷/₁₆"H. X 21³/₁₆"D. - 475 WATT ELEMENT
- TEMPERATURE SETTINGS FROM 90°F TO 250°F
- INSTALL WITH LOCALLY SUPPLIED CUSTOM DOOR FRONT
- **EXCLUSIVE** TWO HALF-SIZED LOW RACKS AND MOISTURE CUP STANDARD
- STAINLESS STEEL LOW RACKS WITH SLOTS FOR HEAT DISTRIBUTION
- PARTIALLY FILL MOISTURE CUP WITH WATER TO INCREASE MOISTURE IN PAN
- ENTIRE DRAWER REMOVES FOR EASY CLEANING
- STAINLESS STEEL ROLLER BEARING GLIDES
- FIVE-YEAR LIMITED WARRANTY - HEATING ELEMENT



PROFESSIONAL



DESIGNER



FULL OVERLAY

VEWD SERIES WARMING DRAWERS

- HARD WIRE DIRECT WITH 2 WIRE WITH GROUND
- 120 V/50-60 HZ
- VEWD17Z MAXIMUM AMPS - 3.6
- VEWD10Z MAXIMUM AMPS - 3.8
- VEWD16Z MAXIMUM AMPS - 4.6

FINISH DETAILS

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND EGGPLANT (EP)
- FINISH DESIGNATES DRAWER AND CONTROL PANEL FRONTS. ALL FINISHES EXCEPT WHITE HAVE A BLACK KNOB. WHITE UNITS HAVE A WHITE KNOB. ALL FINISHES HAVE SILVER FINISHED VERTICAL/HORIZONTAL TRIM AND STAINLESS STEEL DOOR HANDLES WITH CHROME PLATED BRACKETS.
- BRASS TRIM OPTIONS (BR) - FOR ANY FINISH; INCLUDES NAMEPLATE, DRAWER HANDLE/BRACKETS, AND KNOB BEZEL. SUPER DURABLE, LONG-LASTING BRASS FINISH ON "HIGH TRAFFIC" PARTS (HANDLES); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

DEWD/DFWD SERIES WARMING DRAWERS

- HARD WIRE DIRECT WITH 2 WIRE WITH GROUND
- 120 V/50-60 HZ
- DEWD170 MAX AMPS - 3.6
- DEWD100 MAX AMPS - 4.0

FINISH DETAILS FOR DEWD ONLY

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG) AND GRAPHITE GRAY (GG)
- DOOR PANEL MATCHES DESIGNATED FINISH; STAINLESS STEEL KNOB AND HANDLE; BLACK KNOB GRIPS FOR ALL FINISHES EXCEPT WHITE - WHITE FINISH HAS GRAY KNOB GRIPS.
- BRASS TRIM OPTION - BRASS FINISH - KNOBS AND HANDLE

WARMING DRAWER ACCESSORIES

HANDLE KITS

PHK23-SS FOR DFWD170 + DFWD100 - PROFESSIONAL STAINLESS STEEL HANDLE KIT

PHK23-BR FOR DFWD170 + DFWD100 - PROFESSIONAL BRASS HANDLE KIT

DHK18-SS FOR DFWD170 - DESIGNER STAINLESS STEEL HANDLE KIT

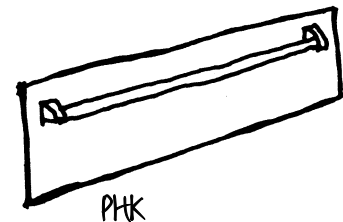
DHK18-BR FOR DFWD170 - DESIGNER BRASS HANDLE KIT

DHK20-SS FOR DFWD100 - DESIGNER STAINLESS STEEL HANDLE KIT

DHK20-BR FOR DFWD100 - DESIGNER BRASS HANDLE KIT

APPROXIMATE SHIPPING WEIGHTS
5 (.23)

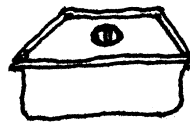
- FOR USE WITH DFWD WARMING DRAWERS
- FOR USE ON LOCALLY SUPPLIED FULL OVERLAY PANELS
- INCLUDES HANDLES AND INSTALLATION HARDWARE
- ALLOWS DFWD WITH FULL OVERLAY PANEL TO COORDINATE WITH OTHER PROFESSIONAL + DESIGNER PRODUCTS



PHK

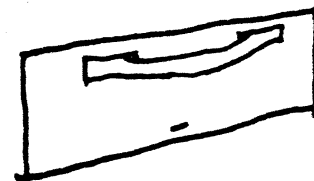
PAN/LID SET

- FIVE COMMERCIAL PANS WITH LIDS
 - TWO 2 1/2"D. X 12"L. X 7"W.
 - TWO 4"D. X 12"L. X 7"W.
 - ONE 4"D. X 12"L. X 10 1/2"W.
- HEAVY GAUGE STAINLESS STEEL



PAN-VEWD

APPROXIMATE SHIPPING WEIGHTS
10 (4.5)



DHK

PROFESSIONAL MULTI-USE CHAMBERS

VMWC171	27"W.	APPROX SHIPPING WT. LB(KG)	100 (45.0)
VMWC101	30"W.	APPROX SHIPPING WT. LB(KG)	105 (47.3)
VMWC161	36"W.	APPROX SHIPPING WT. LB(KG)	115 (51.8)

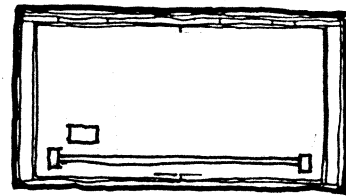
- NUMEROUS STORAGE OPTIONS HELP MAINTAIN COMMERCIAL-TYPE STYLING THROUGHOUT KITCHEN
 - CONCEAL MICROWAVE
 - CONCEAL TELEVISION
 - STORE "COUNTERTOP" APPLIANCES OR COOKWARE
 - STORE COOKBOOKS, COOKING UTENSILS, ETC.
- "UP-SWING" DOOR FOR EASY ACCESS
- INTERIOR CAVITY - LARGEST POSSIBLE USEABLE SPACE (TWO OPTIONS GIVEN DUE TO THE LOCATION OF THE HINGES FOR THE UPSWING DOOR)
 - 27"W. MODEL: 21"W. X 15"H. X 22¹/₂"D. OR 23⁵/₈"W. X 12"H. X 22¹/₂"D.
 - 30"W. MODEL: 25"W. X 15"H. X 22¹/₂"D. OR 26⁵/₈"W. X 12"H. X 22¹/₂"D.
 - 36"W. MODEL: 30"W. X 15"H. X 22¹/₂"D. OR 32⁵/₈"W. X 12"H. X 22¹/₂"D.
- COMMERCIAL STYLING AND CONSTRUCTION

DESIGNER MULTI-USE CHAMBERS

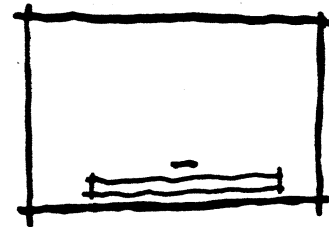
DMWC170	27"W.	APPROX SHIPPING WT. LB(KG)	100 (45.0)
DMWC100	30"W.	APPROX SHIPPING WT. LB(KG)	105 (47.3)

- NUMEROUS STORAGE OPTIONS HELP MAINTAIN KITCHEN DESIGN AND STYLING
 - CONCEAL MICROWAVE
 - CONCEAL TELEVISION
 - STORE "COUNTERTOP" APPLIANCES OR COOKWARE
 - STORE COOKBOOKS, COOKING UTENSILS, ETC.
- "UP-SWING" DOOR FOR EASY ACCESS
- INTERIOR CAVITY USABLE SPACE (TWO OPTIONS GIVEN DUE TO THE LOCATION OF THE HINGES FOR THE UP-SWING DOOR)
 - 27"W. MODEL: 23⁵/₈"W. X 12³/₄"H. X 22¹/₂"D. OR 22³/₄"W. X 15"H. X 22¹/₂"D.
 - 30"W. MODEL: 26⁵/₈"W. X 12³/₄"H. X 22¹/₂"D. OR 25³/₄"W. X 15"H. X 22¹/₂"D.

PROFESSIONAL & DESIGNER MULTI-USE CHAMBERS



PROFESSIONAL



DESIGNER

VMWC/DMWC SERIES MULTI-USE CHAMBERS

MULTI-USE CHAMBERS ARE NOT CONNECTED TO GAS OR ELECTRICITY. A LARGE ACCESS HOLE IN REAR WALL OF INTERIOR PROVIDES VENTILATION AND ELECTRICAL CORD OUTLET FOR "LOCALLY SUPPLIED" MICROWAVE OVEN.

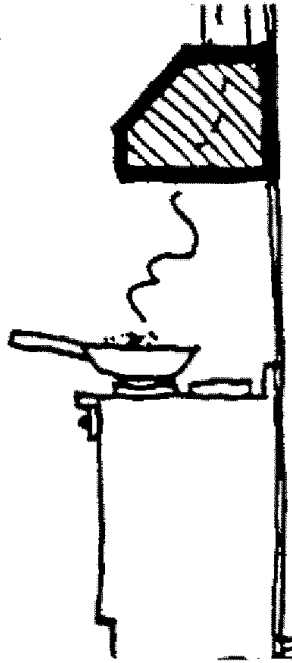
FINISH DETAILS FOR VMWC

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB), AND EGGPLANT (EP)
- FINISH DESIGNATES DOOR FRONT AND SIDE DOOR FRAME. ALL FINISHES HAVE STAINLESS STEEL HANDLES WITH CHROME PLATED BRACKETS.
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES NAMEPLATE AND DOOR HANDLE/BRACKETS. SUPER DURABLE, LONG LASTING BRASS FINISH ON "HIGH TRAFFIC" PART (HANDLE); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE USE.

FINISH DETAILS FOR DMWC

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG), AND GRAPHITE GRAY (GG)
- DOOR PANEL MATCHES DESIGNATED FINISH; STAINLESS STEEL HANDLE
- BRASS TRIM OPTION - BRASS FINISH - HANDLE

VIKING



PROFESSIONAL AND DESIGNER
VENTILATION PRODUCTS

PROFESSIONAL INTERIOR POWER WALL HOOD

24"W. / 10"H.

- HEAVY-DUTY CONSTRUCTION; PROFESSIONAL-TYPE SIZE, CONSTRUCTION, DESIGN, AND STYLING
- VIRTUALLY SEAMLESS DESIGN WITH NO VISIBLE SCREWS
- HALOGEN LIGHTS WITH DIMMER CONTROL; ON/OFF AND DIMMER CONTROL ARE SEPARATE
- DIMMER ON LIGHTS ALLOWS CUSTOM LIGHTING - SEPARATE ON/OFF SWITCH ALLOWS CONSUMER TO LEAVE DIMMER AT FAVORITE POSITION
- ALL HOODS HAVE A HEAT SENSOR THAT TURNS THE VENTILATOR ON FULL POWER WHEN COOKING TEMPERATURES REACH UNCOMFORTABLE LEVELS

PROFESSIONAL BUILT-IN 24"W. / 10"H. INTERIOR POWER WALL HOOD

VWHZ410 24"W. / 10"H.

APPROX. SHIPPING WEIGHT (LB/KG) 48 (21.7)



- 460 CFM BLOWER
- VARIABLE SPEED VENTILATOR CONTROLS; SEPARATE CONTROLS FOR ON/OFF AND SPEED CONTROL
- 2 HALOGEN LIGHTS WITH DIMMER CONTROL
- SEPARATE CONTROLS FOR ON/OFF AND DIMMER
- DISHWASHER-SAFE COMMERCIAL-TYPE SS BAFFLE FILTERS
- HEAT SENSOR AUTOMATICALLY TURNS VENTILATOR ON FULL POWER WHEN TEMPERATURES REACH UNCOMFORTABLE LEVELS
- VIRTUALLY SEAMLESS STAINLESS STEEL CANOPY INTERIOR FOR EASY CLEANING
- RECOMMENDED FOR USE WITH 24"W. 4B RANGE
- FIVE-YEAR LIMITED - ALL VENTILATOR MOTORS

ACCESSORY RAIL OPTION FOR WALL HOODS (10"H. MODELS)

- AVAILABLE IN SS/CHROME (CR) OR BRASS (BR); SS/CHROME INCLUDES A STAINLESS STEEL RAIL WITH CHROME SUPPORTS/BRACKETS AND HOOKS; BRASS INCLUDES BRASS RAIL, SUPPORTS/BRACKETS, HOOKS, AND NAMEPLATE; ALL BRASS COMPONENTS HAVE A PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE
- FRONT OF HOOD
- HOOKS FOR RACK INCLUDED
- MUST BE ORDERED FACTORY INSTALLED
 - ADD OPTION CODE (CR OR BR) TO END OF HOOD MODEL NUMBER (AFTER COLOR CODE)
 - ADD OPTION COST TO WALL HOOD COST

FINISH DETAILS

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BW), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB), AND EGGPLANT (EP). SS/CHROME OR BRASS ACCESSORY RAIL OPTION AVAILABLE FOR ANY FINISH.

- HEAVY-DUTY CONSTRUCTION; PROFESSIONAL-TYPE SIZE, CONSTRUCTION, DESIGN, AND STYLING
- VIRTUALLY SEAMLESS DESIGN WITH NO VISIBLE SCREWS
- HALOGEN LIGHTS WITH DIMMER CONTROL; ON/OFF AND DIMMER CONTROL ARE SEPARATE
- DIMMER ON LIGHTS ALLOWS CUSTOM LIGHTING - SEPARATE ON/OFF SWITCH ALLOWS CONSUMER TO LEAVE DIMMER AT FAVORITE POSITION
- ALL HOODS HAVE A HEAT SENSOR THAT TURNS THE VENTILATOR ON FULL POWER WHEN COOKING TEMPERATURES REACH UNCOMFORTABLE LEVELS

PROFESSIONAL INTERIOR POWER WALL HOOD

30" & 36" w. / 10" h.

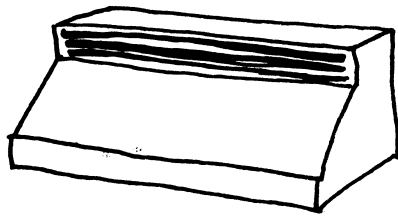
PROFESSIONAL BUILT-IN 10"H. INTERIOR POWER WALL HOODS



VWH3010	30"W. / 24"D.	APPROX. SHIPPING WEIGHT (LB/KG)	56 (25.2)
VWH3610	36"W. / 24"D.	APPROX. SHIPPING WEIGHT (LB/KG)	60 (27.0)

- 460 CFM BLOWER
- VARIABLE SPEED VENTILATOR CONTROLS; SEPARATE CONTROLS FOR ON/OFF AND SPEED CONTROL
- 2 HALOGEN LIGHTS WITH DIMMER CONTROL
- SEPARATE CONTROLS FOR ON/OFF AND DIMMER
- DISHWASHER-SAFE COMMERCIAL-TYPE SS BAFFLE FILTERS
- HEAT SENSOR AUTOMATICALLY TURNS VENTILATOR ON FULL POWER WHEN TEMPERATURES REACH UNCOMFORTABLE LEVELS
- VIRTUALLY SEAMLESS STAINLESS STEEL CANOPY INTERIOR FOR EASY CLEANING
- RECOMMENDED FOR USE WITH 30"W. RANGES, 36"W. NON-GRIDDLE/GRILL RANGES AND RANGETOPS, AND 30"/36"W. COOKTOPS; FOR LARGER EQUIPMENT USE 18"H. HOOD
- FIVE-YEAR LIMITED - ALL VENTILATOR MOTORS

PROFESSIONAL RECIRCULATING HOOD CONVERSION KIT



VRK24	FOR 24"W. HOOD	APPROX. SHIPPING WEIGHT (LB/KG)	10 (4.5)
VRK30	FOR 30"W. HOOD	APPROX. SHIPPING WEIGHT (LB/KG)	13 (5.9)
VRK36	FOR 36"W. HOOD	APPROX. SHIPPING WEIGHT (LB/KG)	16 (7.3)

- FOR USE WITH VWH2410, VWH3010 AND VWH3610 HOODS ONLY
- INCLUDES CHARCOAL FILTERS, TOP VENT/GRILLE, AND INSTALLATION HARDWARE
- TOP VENT/GRILLE: 4"H. X 12"D.
- SS FINISH ONLY

ACCESSORY RAIL OPTION FOR WALL HOODS (10"H. MODELS)

- AVAILABLE IN SS/CHROME (CR) OR BRASS (BR); SS/CHROME INCLUDES A STAINLESS STEEL RAIL WITH CHROME SUPPORTS/BRAKETS AND HOOKS; BRASS INCLUDES BRASS RAIL, SUPPORTS/BRAKETS, HOOKS, AND NAMEPLATE; ALL BRASS COMPONENTS HAVE A PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE
- FRONT OF HOOD
- HOOKS FOR RACK INCLUDED
- MUST BE ORDERED FACTORY INSTALLED
 - ADD OPTION CODE (CR OR BR) TO END OF HOOD MODEL NUMBER (AFTER COLOR CODE)
 - ADD OPTION COST TO WALL HOOD COST

FINISH DETAILS

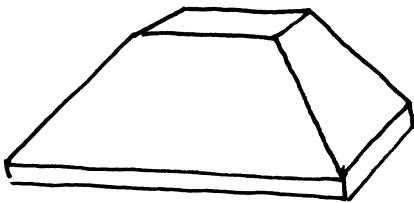
- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB), AND EGGPLANT (EP). SS/CHROME OR BRASS ACCESSORY RAIL OPTION AVAILABLE FOR ANY FINISH.

DESIGNER BUILT-IN 12"H. INTERIOR POWER WALL HOODS

- VARIABLE SPEED VENTILATOR CONTROLS; ON/OFF AND SPEED CONTROL ARE SEPARATE
- HALOGEN LIGHTS WITH DIMMER CONTROL; ON/OFF AND DIMMER CONTROL ARE SEPARATE
- DELAY FUNCTION - VENTILATOR CAN BE SET TO SHUT OFF FROM 10 TO 30 MINUTES LATER (10 MIN INCREMENTS)
- 12-HOUR TIMER BUILT INTO CONTROLS
- DISHWASHER-SAFE STAINLESS STEEL MESH FILTERS (FRAME AND MESH ARE STAINLESS STEEL)
- HEAT SENSOR AUTOMATICALLY TURNS VENTILATOR ON FULL POWER WHEN TEMPERATURES REACH UNCOMFORTABLE LEVELS
- CANOPY INTERIOR IS COMPLETELY LINED IN STAINLESS STEEL FOR EASY CLEANING

DESIGNER BUILT-IN 12"H. INTERIOR-POWER WALL HOODS

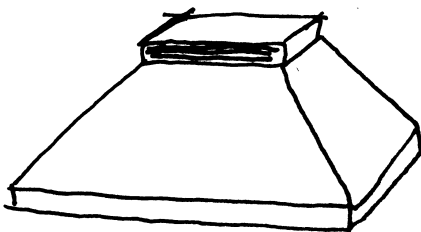
DCH304Z FOR 30"W. / 24"D.	APPROX. SHIPPING WEIGHT (LB/KG)	56 (25.2)
DCH364Z FOR 36"W. / 24"D.	APPROX. SHIPPING WEIGHT (LB/KG)	60 (27.0)



- 460 CFM BLOWER
 - VARIABLE SPEED VENTILATOR CONTROLS; SEPARATE CONTROLS FOR ON/OFF AND SPEED CONTROL
- 2 HALOGEN LIGHTS WITH DIMMER CONTROL
 - SEPARATE CONTROLS FOR ON/OFF AND DIMMER
- DISHWASHER-SAFE STAINLESS STEEL MESH FILTERS (FRAME AND MESH ARE STAINLESS STEEL)
- HEAT SENSOR AUTOMATICALLY TURNS VENTILATOR ON FULL POWER WHEN TEMPERATURES REACH UNCOMFORTABLE LEVELS
- VIRTUALLY SEAMLESS STAINLESS STEEL CANOPY INTERIOR FOR EASY CLEANING
- RECOMMENDED FOR USE WITH 30"W. RANGES, 36"W. NON-GRIDDLE/GRILL RANGES AND RANGETOPS, AND 30"/36"W. COOKTOPS
- FIVE-YEAR LIMITED - ALL VENTILATOR MOTORS

DESIGNER RECIRCULATING HOOD CONVERSION KIT

DRK30 FOR 30"W. HOOD	APPROX. SHIPPING WEIGHT (LB/KG)	7 (15.4)
DRK36 FOR 36"W. HOOD	APPROX. SHIPPING WEIGHT (LB/KG)	7 (15.4)



- FOR USE WITH DCH304Z AND DCH364Z HOODS ONLY
- INCLUDES CHARCOAL FILTERS, TOP VENT/GRILLE, AND INSTALLATION HARDWARE
- TOP VENT/GRILLE: 2"H. X 12"D.
- SS FINISH ONLY

PROFESSIONAL BUILT-IN 18"H. / 24" AND 27"D. WALL HOODS

24" D. HOODS

VWH2448	24"W.	APPROX. SHIPPING WEIGHT LB(KG)	52 (23.6)
VWH3048	30"W.	APPROX. SHIPPING WEIGHT LB(KG)	60 (27.0)
VWH3648	36"W.	APPROX. SHIPPING WEIGHT LB(KG)	68 (30.6)
VWH4248	42"W.	APPROX. SHIPPING WEIGHT LB(KG)	76 (34.2)
VWH4848	48"W.	APPROX. SHIPPING WEIGHT LB(KG)	88 (39.6)
VWH5448	54"W.	APPROX. SHIPPING WEIGHT LB(KG)	96 (43.2)
VWH6048	60"W.	APPROX. SHIPPING WEIGHT LB(KG)	108 (48.6)
VWH6648	66"W.	APPROX. SHIPPING WEIGHT LB(KG)	121 (54.5)

27" D. HOODS

VWH3078	30"W.	APPROX. SHIPPING WEIGHT LB(KG)	66 (29.7)
VWH3678	36"W.	APPROX. SHIPPING WEIGHT LB(KG)	74 (33.3)
VWH4278	42"W.	APPROX. SHIPPING WEIGHT LB(KG)	80 (36.0)
VWH4878	48"W.	APPROX. SHIPPING WEIGHT LB(KG)	94 (42.3)
VWH5478	54"W.	APPROX. SHIPPING WEIGHT LB(KG)	102 (45.9)
VWH6078	60"W.	APPROX. SHIPPING WEIGHT LB(KG)	114 (51.3)
VWH6678	66"W.	APPROX. SHIPPING WEIGHT LB(KG)	127 (57.2)

PROFESSIONAL BUILT-IN 18"H. WALL HOODS



TESTS SHOW 24"D. HOODS PERFORM PROPERLY OVER 27"D. RANGES.

- CANOPY ONLY; **MUST ALSO PURCHASE INTERIOR OR EXTERIOR VENTILATOR KIT, SOLD SEPARATELY**
- VARIABLE SPEED VENTILATOR CONTROLS; SEPARATE CONTROLS FOR ON/OFF AND SPEED CONTROL
- HALOGEN LIGHTS WITH DIMMER CONTROL; SEPARATE CONTROLS FOR ON/OFF AND DIMMER
- HEAT LAMPS STANDARD (250 WATT HEAT LAMP BULB NOT INCLUDED)
 - HIGH-SHELF (WITH COOKING PRODUCT) OR WARMING SHELF PANEL SHOULD BE INSTALLED FOR USE WITH HEAT LAMP
- DISHWASHER-SAFE COMMERCIAL-TYPE SS BAFFLE FILTERS
 - SEPARATE REMOVABLE GREASE TROUGH FOR EASY CLEANING
- HEAT SENSOR AUTOMATICALLY TURNS VENTILATOR ON FULL POWER WHEN TEMPERATURES REACH UNCOMFORTABLE LEVELS
- VIRTUALLY SEAMLESS STAINLESS STEEL CANOPY INTERIOR FOR EASY CLEANING

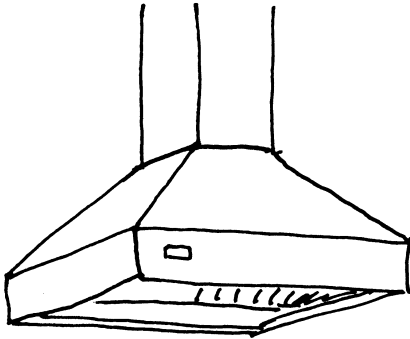
ACCESSORY RAIL OPTION FOR WALL HOODS (10"H. AND 18"H. MODELS)

- AVAILABLE IN SS/CHROME (CR) OR BRASS (BR); SS/CHROME INCLUDES A STAINLESS STEEL RAIL WITH CHROME SUPPORTS/BRACKETS AND HOOKS; BRASS INCLUDES BRASS RAIL, SUPPORTS/BRACKETS, HOOKS, AND NAMEPLATE; ALL BRASS COMPONENTS HAVE A PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE
 - FRONT OF HOOD
 - HOOKS FOR RACK INCLUDED
 - MUST BE ORDERED FACTORY INSTALLED
 - ADD OPTION CODE (CR OR BR) TO END OF HOOD MODEL NUMBER (AFTER COLOR CODE)
 - ADD OPTION COST TO WALL HOOD COST

SEE PAGE 83 FOR VENTILATOR KITS

PROFESSIONAL BUILT-IN CHIMNEY WALL HOODS

18"H. / 24"D.



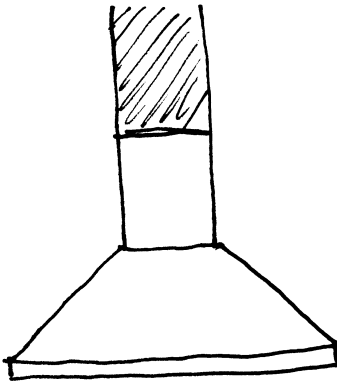
PROFESSIONAL BUILT-IN 18"H. / 24" CHIMNEY WALL HOODS

24" D. HOODS

VCWH3048	30"W.	APPROX. SHIPPING WEIGHT (LB/KG)	120 (54.5)
VCWH3648	36"W.	APPROX. SHIPPING WEIGHT (LB/KG)	127 (57.7)
VCWH4248	42"W.	APPROX. SHIPPING WEIGHT (LB/KG)	138 (62.7)
VCWH4848	48"W.	APPROX. SHIPPING WEIGHT (LB/KG)	145 (65.8)
VCWH5448	54"W.	APPROX. SHIPPING WEIGHT (LB/KG)	153 (69.5)
VCWH6048	60"W.	APPROX. SHIPPING WEIGHT (LB/KG)	160 (72.6)
VCWH6648	66"W.	APPROX. SHIPPING WEIGHT (LB/KG)	167 (75.8)

- MUST ALSO PURCHASE INTERIOR OR EXTERIOR VENTILATOR KIT - SOLD SEPARATELY
- ADJUSTABLE DUCT COVER STANDARD - FOR 8' TO 9' CEILING-S
- VARIABLE SPEED VENTILATOR CONTROLS; SEPARATE CONTROLS FOR ON/OFF AND SPEED CONTROL
- HALOGEN LIGHTS WITH DIMMER CONTROL; SEPARATE CONTROLS FOR ON/OFF AND DIMMER
- HEAT LAMPS STANDARD (250 WATT HEAT LAMP BULB NOT INCLUDED)
- HIGH-SHELF (WITH COOKING PRODUCT) OR WARMING SHELF PANEL SHOULD BE INSTALLED FOR USE WITH HEAT LAMP
- DISHWASHER-SAFE COMMERCIAL-TYPE SS BAFFLE FILTERS
- SEPARATE REMOVABLE GREASE TROUGH FOR EASY CLEANING
- HEAT SENSOR AUTOMATICALLY TURNS VENTILATOR ON FULL POWER WHEN TEMPERATURES REACH UNCOMFORTABLE LEVELS
- VIRTUALLY SEAMLESS STAINLESS STEEL CANOPY INTERIOR FOR EASY CLEANING

TESTS SHOW 24"D. HOODS PERFORM PROPERLY OVER 27"D. RANGES.



DUCT COVER EXTENSIONS

DCCE1210	FOR 30", 36", 42"W. HOODS	APPROX. SHIPPING WEIGHT (LB/KG)	6 (2.7)
DCCE1810	FOR 48", 54"W. HOODS	APPROX. SHIPPING WEIGHT (LB/KG)	8 (3.6)
DCCE2410	FOR 60", 66"W. HOODS	APPROX. SHIPPING WEIGHT (LB/KG)	11 (4.9)

- FOR USE WITH PROFESSIONAL CHIMNEY WALL HOODS
- EXTEND HEIGHT OF DUCT COVER UP TO 12' (FOR 10' CEILING-S)
- REPLACES ADJUSTABLE DUCT COVER INSERT; SUPPLIED STANDARD WITH HOOD
- SPECIFY FINISH

ACCESSORY RAIL OPTION FOR WALL HOODS (10"H. AND 18"H. MODELS)

- AVAILABLE IN SS/CHROME (CR) OR BRASS (BR); SS/CHROME INCLUDES A STAINLESS STEEL RAIL WITH CHROME SUPPORTS/BRACKETS AND HOOKS; BRASS INCLUDES BRASS RAIL, SUPPORTS/BRACKETS, HOOKS, AND NAMEPLATE; ALL BRASS COMPONENTS HAVE A PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE
- FRONT OF HOOD
- HOOKS FOR RACK INCLUDED
- MUST BE ORDERED FACTORY INSTALLED
- ADD OPTION CODE (CR OR BR) TO END OF HOOD MODEL NUMBER (AFTER COLOR CODE)
- ADD OPTION COST TO WALL HOOD COST

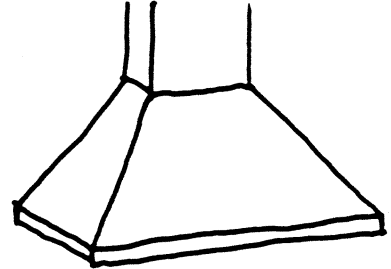
SEE PAGE 83 FOR VENTILATOR KITS

DESIGNER CLASSIC CHIMNEY WALL HOODS

DESIGNER CLASSIC CHIMNEY WALL HOOD 24"D.

DCWH3042	30"W./12"H.	APPROX. SHIPPING WEIGHT LB(KG)	51 (23.0)
DCWH3644	36"W./14"H.	APPROX. SHIPPING WEIGHT LB(KG)	61 (27.5)
DCWH4244	42"W./14"H.	APPROX. SHIPPING WEIGHT LB(KG)	71 (32.0)
DCWH4844	42"W./14"H.	APPROX. SHIPPING WEIGHT LB(KG)	82 (36.9)

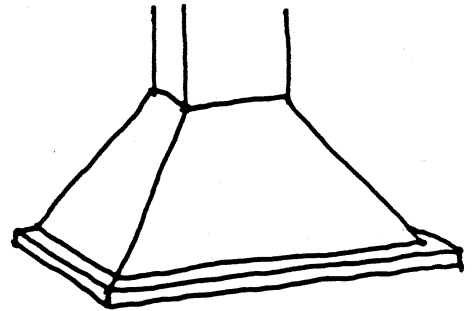
- COMES STANDARD W/ADJUSTABLE DUCT COVER - FOR 8' TO 9' CEILING-S
- FACTORY-INSTALLED CHROME OR BRASS ACCESSORY RAIL OPTION AVAILABLE - RAIL ON FRONT ONLY
- DCCE DUCT COVER EXTENSION ACCESSORY FOR CEILING-S UP TO 10' - SOLD SEPARATELY (SEE HOOD ACCESSORIES PAGE)



DESIGNER CLASSIC CHIMNEY WITH LEDGE WALL HOOD 24"D.

DCWL3342	33"W./12"H.	APPROX. SHIPPING WEIGHT LB(KG)	54 (24.3)
DCWL3944	39"W./14"H.	APPROX. SHIPPING WEIGHT LB(KG)	64 (28.8)
DCWL4544	45"W./14"H.	APPROX. SHIPPING WEIGHT LB(KG)	74 (33.3)
DCWL5144	51"W./14"H.	APPROX. SHIPPING WEIGHT LB(KG)	85 (38.3)

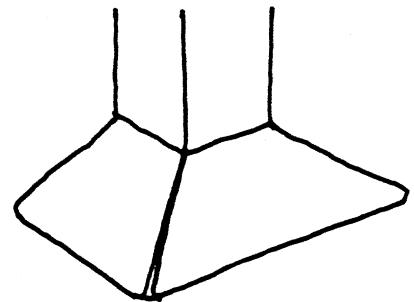
- COMES STANDARD WITH ADJUSTABLE DUCT COVER - FOR 8' TO 9' CEILING-S
- DCCE DUCT COVER EXTENSION ACCESSORY FOR CEILING-S UP TO 10' - SOLD SEPARATELY (SEE HOOD ACCESSORIES PAGE)



DESIGNER CLASSIC CHIMNEY LEDGELESS WALL HOOD 24"D.

DCWN3042	30"W./12"H.	APPROX. SHIPPING WEIGHT LB(KG)	51 (23.0)
DCWN3644	36"W./14"H.	APPROX. SHIPPING WEIGHT LB(KG)	61 (27.5)
DCWN4244	42"W./14"H.	APPROX. SHIPPING WEIGHT LB(KG)	71 (32.0)
DCWN4844	48"W./14"H.	APPROX. SHIPPING WEIGHT LB(KG)	82 (36.9)

- COMES STANDARD WITH ADJUSTABLE DUCT COVER - FOR 8' TO 9' CEILING-S
- DCCE DUCT COVER EXTENSION FOR CEILING-S UP TO 10' - SOLD SEPARATELY (SEE HOOD ACCESSORIES PAGE)



PROFESSIONAL ISLAND HOODS 18"H. / 24"D.

VIH3608	36"W.	APPROX. SHIPPING WEIGHT LB(KG)	81 (36.5)
VIH4208	42"W.	APPROX. SHIPPING WEIGHT LB(KG)	92 (41.4)
VIH5408	54"W.	APPROX. SHIPPING WEIGHT LB(KG)	127 (57.2)
VIH6608	66"W.	APPROX. SHIPPING WEIGHT LB(KG)	142 (63.9)

- CANOPY ONLY; MUST ALSO PURCHASE INTERIOR OR EXTERIOR VENTILATOR KIT, SOLD SEPARATELY
- VARIABLE SPEED VENTILATOR CONTROLS; SEPARATE CONTROLS FOR ON/OFF AND SPEED CONTROL
- HALOGEN LIGHTS WITH DIMMER CONTROL; SEPARATE CONTROLS FOR ON/OFF AND DIMMER
- DISHWASHER-SAFE COMMERCIAL-TYPE SS BAFFLE FILTERS
- SEPARATE REMOVABLE GREASE TROUGH FOR EASY CLEANING
- HEAT SENSOR AUTOMATICALLY TURNS VENTILATOR ON FULL POWER WHEN TEMPERATURES REACH UNCOMFORTABLE LEVELS
- VIRTUALLY SEAMLESS STAINLESS STEEL CANOPY INTERIOR FOR EASY CLEANING

OPTION CODES

CR2	STAINLESS STEEL/CHROME, FRONT/BACK
CR4	STAINLESS STEEL/CHROME, FRONT/BACK/BOTH SIDES
BR2	BRASS FRONT/BACK
BR4	BRASS FRONT/BACK/BOTH SIDES

ACCESSORY RAIL OPTION FOR ISLAND HOODS

- AVAILABLE IN CHROME OR BRASS; SS/CHROME INCLUDES A STAINLESS STEEL RAIL WITH CHROME SUPPORTS/BRACKETS AND HOOKS; BRASS INCLUDES BRASS RAIL, SUPPORTS/BRACKETS, HOOKS, AND NAMEPLATE; ALL BRASS COMPONENTS HAVE A PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE
- CAN BE ORDERED ON FRONT AND BACK, OR ON FRONT, BACK, AND BOTH SIDES
- HOOKS FOR RACK INCLUDED
- MUST BE ORDERED FACTORY INSTALLED
 - ADD OPTION CODE TO END OF MODEL NUMBER (AFTER COLOR CODE)
 - ADD OPTION COST TO ISLAND HOOD COST

FINISH DETAILS - WALL AND ISLAND HOODS

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB), AND EGGPLANT (EP). SS/CHROME OR BRASS ACCESSORY RAIL OPTION AVAILABLE FOR ANY FINISH.

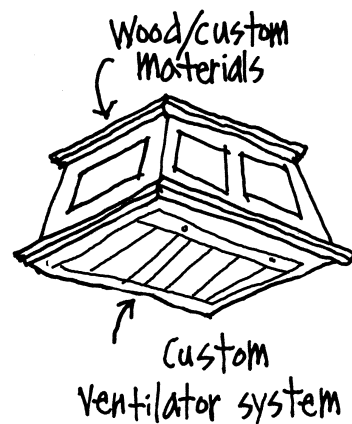
IMPORTANT: VIKING VENTILATOR KITS ARE DESIGNED SPECIFICALLY FOR USE WITH VIKING HOODS. USE OF NON-VIKING VENTILATOR KITS VOIDS THE HOOD WARRANTY.

BUILT-IN CUSTOM VENTILATOR SYSTEMS FOR USE WITH CUSTOM WALL HOODS

VBCV3038	30"W./18"H./22"D.	APPROX. SHIPPING WEIGHT LB(KG)	60 (27.0)
VBCV3638	36"W./18"H./22"D.	APPROX. SHIPPING WEIGHT LB(KG)	68 (30.6)
VBCV4238	42"W./18"H./22"D.	APPROX. SHIPPING WEIGHT LB(KG)	76 (34.2)
VBCV4838	48"W./18"H./22"D.	APPROX. SHIPPING WEIGHT LB(KG)	88 (39.6)
VBCV5438	54"W./18"H./22"D.	APPROX. SHIPPING WEIGHT LB(KG)	96 (43.2)
VBCV6038	60"W./18"H./22"D.	APPROX. SHIPPING WEIGHT LB(KG)	108 (48.6)
VBCV6638	66"W./18"H./22"D.	APPROX. SHIPPING WEIGHT LB(KG)	121 (54.5)

SEE PAGE 83 FOR VENTILATOR KITS

PROFESSIONAL ISLAND HOODS & CUSTOM VENTILATOR SYSTEMS



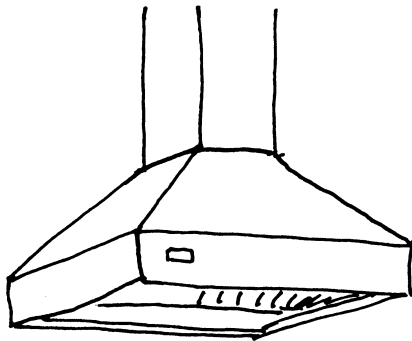
PROFESSIONAL CHIMNEY ISLAND HOODS 18"H. / 30"D.

VCIH3608	36"W.	APPROX. SHIPPING WEIGHT (LB/KG)	92 (41.4)
VCIH4208	42"W.	APPROX. SHIPPING WEIGHT (LB/KG)	127 (57.4)
VCIH5408	54"W.	APPROX. SHIPPING WEIGHT (LB/KG)	142 (63.9)
VCIH6608	66"W.	APPROX. SHIPPING WEIGHT (LB/KG)	158 (71.6)

PROFESSIONAL CHIMNEY ISLAND HOODS

OPTION CODES

CR2	STAINLESS STEEL/CHROME, FRONT/BACK
CR4	STAINLESS STEEL/CHROME, FRONT/BACK/BOTH SIDES
BR2	BRASS FRONT/BACK
BR4	BRASS FRONT/BACK/BOTH SIDES



(DUCT COVER SOLD SEPARATELY)

- CANOPY ONLY; MUST ALSO PURCHASE INTERIOR OR EXTERIOR VENTILATOR KIT, SOLD SEPARATELY
- VARIABLE SPEED VENTILATOR CONTROLS; SEPARATE CONTROLS FOR ON/OFF AND SPEED CONTROL
- HALOGEN LIGHTS WITH DIMMER CONTROL; SEPARATE CONTROLS FOR ON/OFF AND DIMMER
- DISHWASHER-SAFE COMMERCIAL-TYPE SS BAFFLE FILTERS
- SEPARATE REMOVABLE GREASE TROUGH FOR EASY CLEANING
- HEAT SENSOR AUTOMATICALLY TURNS VENTILATOR ON FULL POWER WHEN TEMPERATURES REACH UNCOMFORTABLE LEVELS
- VIRTUALLY SEAMLESS STAINLESS STEEL CANOPY INTERIOR FOR EASY CLEANING

ACCESSORY RAIL OPTION FOR ISLAND HOODS

- AVAILABLE IN CHROME OR BRASS; SS/CHROME INCLUDES A STAINLESS STEEL RAIL WITH CHROME SUPPORTS/BRACKETS AND HOOKS; BRASS INCLUDES BRASS RAIL, SUPPORTS/BRACKETS, HOOKS, AND NAMEPLATE; ALL BRASS COMPONENTS HAVE A PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE
- CAN BE ORDERED ON FRONT AND BACK, OR ON FRONT, BACK, AND BOTH SIDES
- HOOKS FOR RACK INCLUDED
- MUST BE ORDERED FACTORY INSTALLED
 - ADD OPTION CODE TO END OF MODEL NUMBER (AFTER COLOR CODE)
 - ADD OPTION COST TO ISLAND HOOD COST

FINISH DETAILS - WALL AND ISLAND HOODS

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB), AND EGGPLANT (EP). SS/CHROME OR BRASS ACCESSORY RAIL OPTION AVAILABLE FOR ANY FINISH.

IMPORTANT: VIKING VENTILATOR KITS ARE DESIGNED SPECIFICALLY FOR USE WITH VIKING HOODS. USE OF NON-VIKING VENTILATOR KITS VOIDS THE HOOD WARRANTY.

SEE PAGE 83 FOR VENTILATOR KITS

DESIGNER CLASSIC CHIMNEY ISLAND HOOD - 30"D.

DCIH3604	36"W./14"H.	APPROX. SHIPPING WEIGHT LB(KG)	92 (41.4)
DCIH4204	42"W./14"H.	APPROX. SHIPPING WEIGHT LB(KG)	105 (47.3)
DCIH5404	54"W./14"H.	APPROX. SHIPPING WEIGHT LB(KG)	148 (66.6)

- DUCT COVER MUST BE ORDERED SEPARATELY (SEE HOOD ACCESSORIES PAGE) - DUCT COVERS AVAILABLE FOR INSTALLATIONS WITH 8', 9', OR 10' CEILING-S
- CHROME (CR4) OR BRASS (BR4) ACCESSORY RAIL OPTION AVAILABLE - RAIL AROUND COMPLETE UNIT

DESIGNER SLIM TRADITIONAL WALL HOOD - 24"D.

DTWS3049	30"W./9"H.	APPROX. SHIPPING WEIGHT LB(KG)	50 (22.5)
DTWS3649	36"W./9"H.	APPROX. SHIPPING WEIGHT LB(KG)	60 (27.0)
DTWS4249	42"W./9"H.	APPROX. SHIPPING WEIGHT LB(KG)	70 (31.5)
DTWS4849	48"W./9"H.	APPROX. SHIPPING WEIGHT LB(KG)	81 (36.5)

- COMES STANDARD W/ADJUSTABLE DUCT COVER - FOR 8' TO 9' CEILING-S
- FACTORY-INSTALLED CHROME OR BRASS ACCESSORY RAIL OPTION AVAILABLE - RAIL ON FRONT ONLY
- DCCCE DUCT COVER EXTENSION ACCESSORY FOR CEILING-S UP TO 10'; SOLD SEPARATELY (SEE HOOD ACCESSORIES PAGE)

DESIGNER BOX WALL HOOD - 24"D.

DSWB3049	30"W./9"H.	APPROX. SHIPPING WEIGHT LB(KG)	58 (26.1)
DSWB3649	36"W./9"H.	APPROX. SHIPPING WEIGHT LB(KG)	68 (30.6)
DSWB4249	42"W./9"H.	APPROX. SHIPPING WEIGHT LB(KG)	78 (35.1)
DSWB4849	48"W./9"H.	APPROX. SHIPPING WEIGHT LB(KG)	90 (40.5)

- DUCT COVER MUST BE ORDERED SEPARATELY AND IS REQUIRED FOR INSTALLATION (SEE HOOD ACCESSORIES PAGE)
- DUCT COVERS AVAILABLE FOR INSTALLATIONS WITH 8', 9', OR 10' CEILING-S
- MUST CHOOSE CHROME (CR) OR BRASS (BR) ACCESSORY RAIL - FACTORY INSTALLED; SHIPPED STANDARD

DESIGNER TALL TRADITIONAL WALL HOOD WITH LEDGE - 24"D.

DTWL3048	30"W./18"H.	APPROX. SHIPPING WEIGHT LB(KG)	59 (26.6)
DTWL3648	36"W./18"H.	APPROX. SHIPPING WEIGHT LB(KG)	69 (31.1)
DTWL4248	42"W./18"H.	APPROX. SHIPPING WEIGHT LB(KG)	79 (35.6)
DTWL4848	48"W./18"H.	APPROX. SHIPPING WEIGHT LB(KG)	90 (40.5)

- DUCT COVERS MUST BE ORDERED SEPARATELY (SEE HOOD ACCESSORIES PAGE)

DESIGNER TALL TRADITIONAL LEDGELESS WALL HOOD - 24"D.

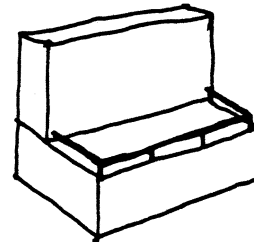
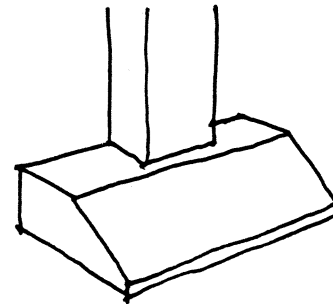
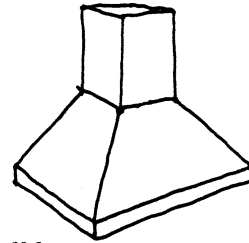
DTWN3048	30"W./18"H.	APPROX. SHIPPING WEIGHT LB(KG)	59 (26.6)
DTWN3648	36"W./18"H.	APPROX. SHIPPING WEIGHT LB(KG)	69 (31.1)
DTWN4248	42"W./18"H.	APPROX. SHIPPING WEIGHT LB(KG)	79 (35.6)
DTWN4848	48"W./18"H.	APPROX. SHIPPING WEIGHT LB(KG)	90 (40.5)

- DUCT COVERS MUST BE ORDERED SEPARATELY (SEE HOOD ACCESSORIES PAGE)

FINISH DETAILS

- BLACK (BK), WHITE (WH), STAINLESS STEEL (SS), BISCUIT (BT), STONE GRAY (SG), AND GRAPHITE GRAY (GG)
- ACCESSORY RAIL (FOR CLASSIC CHIMNEY ONLY) - SS/CHROME OR BRASS
 - FRONT OF HOOD - WALL HOOD; FRONT, BACK AND BOTH SIDES - ISLAND HOOD
- HOOKS FOR RACK INCLUDED
- OUTSIDE OF CANOPY MATCHES DESIGNATED FINISH; CANOPY INTERIOR IS ALWAYS STAINLESS STEEL
- CUSTOM VENTILATOR SYSTEMS ARE DESIGNED TO BE COVERED BY CUSTOM MATERIALS AND DO NOT HAVE A STANDARD EXTERIOR FINISH. THE INTERIOR IS STAINLESS STEEL.

DESIGNER WALL HOODS



BUILT-IN CUSTOM VENTILATOR SYSTEMS

FOR USE WITH CUSTOM WALL HOODS

DBC308Z	30"W./12"H./18"D.	APPROX. SHIPPING WEIGHT LB(KG)	63 (28.4)
DBC368Z	36"W./12"H./18"D.	APPROX. SHIPPING WEIGHT LB(KG)	70 (31.5)
DBC428Z	42"W./12"H./18"D.	APPROX. SHIPPING WEIGHT LB(KG)	77 (34.7)
DBC488Z	48"W./12"H./18"D.	APPROX. SHIPPING WEIGHT LB(KG)	85 (38.3)

ISLAND CUSTOM VENTILATOR SYSTEMS

FOR USE WITH CUSTOM ISLAND HOODS

DIC363Z	36"W./12"H./23"D.	APPROX. SHIPPING WEIGHT LB(KG)	88 (40.0)
DIC423Z	42"W./12"H./23"D.	APPROX. SHIPPING WEIGHT LB(KG)	96 (43.6)
DIC543Z	54"W./12"H./23"D.	APPROX. SHIPPING WEIGHT LB(KG)	106 (48.1)

INTERIOR POWER VENTILATOR KITS

SEE PAGES 80 AND 81 FOR CFM RECOMMENDATIONS

DIV300	300 CFM VENTILATOR KIT.	APPROX. SHIPPING WEIGHT LB(KG)	15 (6.8)
VIV300	300 CFM VENTILATOR KIT.	APPROX. SHIPPING WEIGHT LB(KG)	27 (12.2)
DIV440	440 CFM VENTILATOR KIT.	APPROX. SHIPPING WEIGHT LB(KG)	25 (11.3)
DIV600	600 CFM VENTILATOR KIT.	APPROX. SHIPPING WEIGHT LB(KG)	27 (12.2)
VIV600	600 CFM VENTILATOR KIT.	APPROX. SHIPPING WEIGHT LB(KG)	27 (12.2)
DIV880	880 CFM VENTILATOR KIT.	APPROX. SHIPPING WEIGHT LB(KG)	36 (16.2)
DIV1200	1200 CFM VENTILATOR KIT.	APPROX. SHIPPING WEIGHT LB(KG)	43 (19.4)
VIV1200	1200 CFM VENTILATOR KIT.	APPROX. SHIPPING WEIGHT LB(KG)	43 (19.4)

EXTERIOR POWER VENTILATOR KITS

SEE PAGES 80 AND 81 FOR CFM RECOMMENDATIONS

DEV900	900 CFM VENTILATOR KIT.	APPROX. SHIPPING WEIGHT LB(KG)	39 (17.6)
VEV900	900 CFM VENTILATOR KIT.	APPROX. SHIPPING WEIGHT LB(KG)	39 (17.6)
DEV1200	1200 CFM VENTILATOR KIT.	APPROX. SHIPPING WEIGHT LB(KG)	53 (23.9)
VEV1200	1200 CFM VENTILATOR KIT.	APPROX. SHIPPING WEIGHT LB(KG)	53 (23.9)
DEV1500	1500 CFM VENTILATOR KIT.	APPROX. SHIPPING WEIGHT LB(KG)	47 (21.3)
VEV1500	1500 CFM VENTILATOR KIT.	APPROX. SHIPPING WEIGHT LB(KG)	47 (21.3)

DUCT COVERS FOR WALL HOODS

DCW24	24"W.	APPROX. SHIPPING WEIGHT LB(KG)	9 (4.0)
DCW30	30"W.	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)
DCW36	36"W.	APPROX. SHIPPING WEIGHT LB(KG)	11 (5.0)
DCW42	42"W.	APPROX. SHIPPING WEIGHT LB(KG)	13 (5.9)
DCW48	48"W.	APPROX. SHIPPING WEIGHT LB(KG)	14 (6.3)
DCW54	54"W.	APPROX. SHIPPING WEIGHT LB(KG)	23 (10.4)
DCW60	60"W.	APPROX. SHIPPING WEIGHT LB(KG)	24 (10.8)
DCW66	66"W.	APPROX. SHIPPING WEIGHT LB(KG)	26 (11.7)

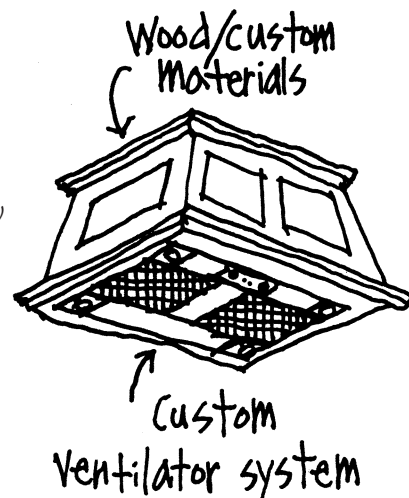
- EXTENDS HEIGHT OF HOOD BY 12"; CONCEALS DUCT
- 12"D.
- SPECIFY FINISH

DUCT COVERS FOR ISLAND HOODS

DCI36	36"W.	APPROX. SHIPPING WEIGHT LB(KG)	15 (6.8)
DCI42	42"W.	APPROX. SHIPPING WEIGHT LB(KG)	18 (8.1)
DCI54	54"W.	APPROX. SHIPPING WEIGHT LB(KG)	24 (10.8)
DCI66	66"W.	APPROX. SHIPPING WEIGHT LB(KG)	34 (15.3)

- EXTENDS HEIGHT OF HOOD BY 12"; CONCEALS DUCT
- 12"D.
- SPECIFY FINISH

DESIGNER CUSTOM VENTILATOR SYSTEMS



HOOD ACCESSORIES

DUCT COVERS FOR CLASSIC CHIMNEY ISLAND HOODS (VCH) ONLY

HOOD ACCESSORIES

FOR 36"W. HOODS

VCC13608	12"H./FOR 8' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	20 (9.0)
VCC13609	24"H./FOR 9' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	35 (15.8)
VCC13610	36"H./FOR 10' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	50 (22.5)

FOR 42"W. HOODS

VCC14208	12"H./FOR 8' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	24 (10.8)
VCC14209	24"H./FOR 9' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	42 (18.9)
VCC14210	36"H./FOR 10' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	60 (27.0)

FOR 54"W. HOODS

VCC15408	12"H./FOR 8' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	32 (14.4)
VCC15409	24"H./FOR 9' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	56 (25.2)
VCC15410	36"H./FOR 10' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	80 (36.0)

FOR 66"W. HOODS

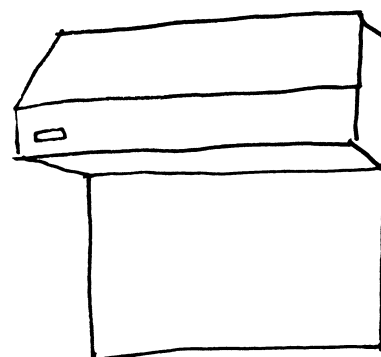
VCC16608	12"H./FOR 8' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	42 (18.9)
VCC16609	24"H./FOR 9' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	69 (31.1)
VCC16610	36"H./FOR 10' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	90 (40.5)

- ALL COVERS ARE 12"D.
- SPECIFY FINISH

BACKSPLASHES (WALL HOODS)

BKS24	12"W.	APPROX. SHIPPING WEIGHT LB(KG)	5 (2.3)
BKS30	30"W.	APPROX. SHIPPING WEIGHT LB(KG)	7 (3.2)
BKS36	36"W.	APPROX. SHIPPING WEIGHT LB(KG)	9 (4.1)
BKS42	42"W.	APPROX. SHIPPING WEIGHT LB(KG)	12 (5.4)
BKS48	48"W.	APPROX. SHIPPING WEIGHT LB(KG)	14 (6.3)
BKS54	54"W.	APPROX. SHIPPING WEIGHT LB(KG)	17 (7.7)
BKS60	60"W.	APPROX. SHIPPING WEIGHT LB(KG)	20 (9.0)
BKS66	66"W.	APPROX. SHIPPING WEIGHT LB(KG)	23 (10.4)

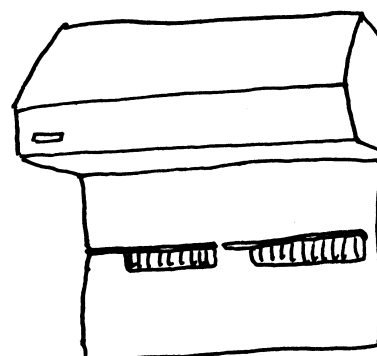
- HEMMED EDGES WITH SCREW HOLES
- FASTENING SCREWS INCLUDED
- 30"H.
- STAINLESS STEEL ONLY



WARMING SHELF PANELS (WALL HOODS)

WGP24	12"W. ONE SHELF	APPROX. SHIPPING WEIGHT LB(KG)	6 (2.7)
WGP30	30"W. ONE SHELF	APPROX. SHIPPING WEIGHT LB(KG)	9 (4.1)
WGP36	36"W. TWO SHELVES	APPROX. SHIPPING WEIGHT LB(KG)	12 (5.4)
WGP42	42"W. TWO SHELVES	APPROX. SHIPPING WEIGHT LB(KG)	14 (6.3)
WGP48	48"W. TWO SHELVES	APPROX. SHIPPING WEIGHT LB(KG)	16 (7.2)
WGP54	54"W. TWO SHELVES	APPROX. SHIPPING WEIGHT LB(KG)	20 (9.0)
WGP60	60"W. THREE SHELVES	APPROX. SHIPPING WEIGHT LB(KG)	23 (10.4)
WGP66	66"W. THREE SHELVES	APPROX. SHIPPING WEIGHT LB(KG)	26 (11.7)

- FOLD UP/DOWN HEAVY-DUTY SHELVES (NOT REMOVABLE) FACTORY INSTALLED ON SS BACKSPLASH
- FASTENING SCREWS INCLUDED



DUCT COVERS FOR CLASSIC CHIMNEY ISLAND HOODS (DCIH) ONLY

FOR 36"W. HOODS

DCC13608	12"H./FOR 8' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	20 (9.0)
DCC13609	24"H./FOR 9' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	35 (15.8)
DCC13610	36"H./FOR 10' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	50 (22.5)

FOR 42"W. HOODS

DCC14208	12"H./FOR 8' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	24 (10.8)
DCC14209	24"H./FOR 9' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	42 (18.9)
DCC14210	36"H./FOR 10' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	60 (27.0)

FOR 54"W. HOODS

DCC15408	12"H./FOR 8' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	32 (14.4)
DCC15409	24"H./FOR 9' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	56 (25.2)
DCC15410	36"H./FOR 10' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	80 (36.0)

- ALL COVERS ARE 12"D.
- SPECIFY FINISH

REPLACEMENT CHARCOAL FILTERS

CFV13	FOR 30" + 36"W. PROFESSIONAL HOODS	APPROX. SHIPPING WEIGHT LB(KG)	2 (0.9)
CF-D12	FOR 30"W. DESIGNER HOODS	APPROX. SHIPPING WEIGHT LB(KG)	2 (0.9)
CF-D14	FOR 36"W. DESIGNER HOODS	APPROX. SHIPPING WEIGHT LB(KG)	2 (0.9)

- FOUR USE WITH VRK + DRK CONVERSION KITS
- RECOMMEND REPLACEMENT EVERY 6-12 MONTHS

DUCT COVERS FOR BOX WALL HOODS (DSWB) ONLY

FOR 30"W. HOODS

DCSB3008	12"H./FOR 8' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	17 (7.7)
DCSB3009	24"H./FOR 9' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	27 (12.2)
DCSB3010	36"H./FOR 10' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	37 (16.7)

FOR 36"W. HOODS

DCSB3608	12"H./FOR 8' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	19 (8.6)
DCSB3609	24"H./FOR 9' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	29 (13.1)
DCSB3610	36"H./FOR 10' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	39 (17.6)

FOR 42"W. HOODS

DCSB4208	12"H./FOR 8' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	24 (10.8)
DCSB4209	24"H./FOR 9' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	33 (14.9)
DCSB4210	36"H./FOR 10' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	50 (22.5)

FOR 48"W. HOODS

DCSB4808	12"H./FOR 8' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	26 (11.7)
DCSB4809	24"H./FOR 9' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	40 (18.0)
DCSB4810	36"H./FOR 10' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	54 (24.3)

- ALL COVERS ARE 12"D.
- SPECIFY FINISH

DUCT COVERS FOR TALL TRADITIONAL WALL HOODS

DCW30	30"W.	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)
DCW36	36"W.	APPROX. SHIPPING WEIGHT LB(KG)	11 (5.0)
DCW42	42"W.	APPROX. SHIPPING WEIGHT LB(KG)	13 (5.9)
DCW48	48"W.	APPROX. SHIPPING WEIGHT LB(KG)	14 (6.3)

- EXTENDS HEIGHT OF HOOD BY 12"; CONCEALS DUCT
- FOR DTWN AND DTWL ONLY

DUCT COVER EXTENSIONS

DCCE1010	FOR 30" AND 33"W. HOODS	APPROX. SHIPPING WEIGHT LB(KG)	4 (1.8)
DCCE1210	FOR 36", 39", 42" AND 45"W. HOODS	APPROX. SHIPPING WEIGHT LB(KG)	6 (2.7)
DCCE1610	FOR 30" AND 36"W. DCH HOODS <u>ONLY</u>	APPROX. SHIPPING WEIGHT LB(KG)	7 (15.4)
DCCE1810	FOR 48" AND 51"W. CLASSIC CHIMNEY-STYLE HOODS <u>ONLY</u>	APPROX. SHIPPING WEIGHT LB(KG)	8 (3.6)
DCCE2010	FOR 48"W. SLIM TRADITIONAL HOODS <u>ONLY</u>	APPROX. SHIPPING WEIGHT LB(KG)	9 (4.1)

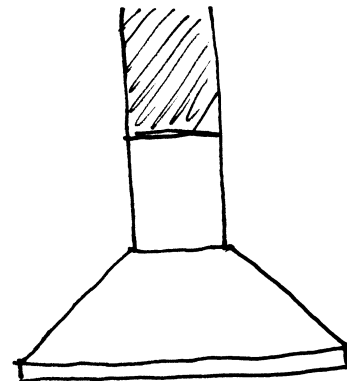
- EXTENDS HEIGHT OF ADJUSTABLE DUCT COVER BY UP TO 12" (FOR 10' CEILING-S)
- REPLACES ADJUSTABLE DUCT COVER INSERT SUPPLIED STANDARD WITH HOOD
- FOR CLASSIC CHIMNEY (DCWH), CLASSIC CHIMNEY W/LEDGE (DCWL), CLASSIC CHIMNEY LEDGELESS (DCWN) + SLIM TRADITIONAL (DTWS) WALL HOODS ONLY
- SPECIFY FINISH

MODEL #	DUCT DIMENSIONS WITH EXTENSIONS
DCCE1010	10"W. x 12" D. x 30" - 42" H.
DCCE1210	12"W. x 12" D. x 28" - 40" H.
DCCE1610	16"W. x 12" D. x 28" - 40" H.
DCCE1810	18"W. x 12" D. x 28" - 40" H.
DCCE2010	20"W. x 12" D. x 28" - 40" H.

ADJUSTABLE DUCT COVER

DCC16	FOR 8' TO 9' CEILING-S.	APPROX. SHIPPING WEIGHT LB(KG)	20 (9.0)
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- FOR INTERIOR-POWER CHIMNEY WALL HOODS (DCH) ONLY
- FOR 30" AND 36"W. HOODS
- SPECIFY FINISH



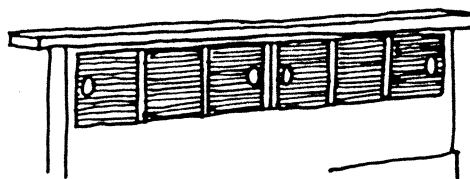
PROFESSIONAL AND DESIGNER BUILT-IN REAR DOWNDRAFT

BUILT-IN VERSAVENT™ REAR DOWNDRAFT

VERSAVENT INTAKE/PLENUM WITH CONTROLS ON INTAKE TOP

VIPR101	30"W. PROFESSIONAL	APPROX. SHIPPING WEIGHT LB(KG)	43 (19.4)
VIPR161	36"W. PROFESSIONAL	APPROX. SHIPPING WEIGHT LB(KG)	50 (22.5)
VIPR181	48"W. PROFESSIONAL	APPROX. SHIPPING WEIGHT LB(KG)	66 (29.7)

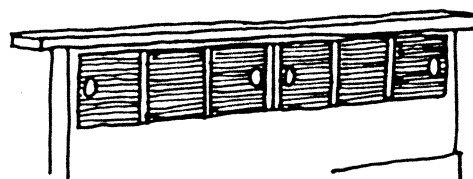
- FOR PROFESSIONAL COOKTOPS ONLY
- RAISES AND LOWERS AT TOUCH OF BUTTON
- DELAY FUNCTION TURNS UNIT OFF AFTER 10 MINUTES
- FOUR FAN SPEEDS
- TWO REMOVABLE, EASY-TO-CLEAN MESH FILTERS
- FLASHING LIGHT REMINDS USER TO CLEAN FILTERS AFTER APPROXIMATELY 30 HOURS OF USE
- CHOOSE INTERIOR OR EXTERIOR VENTILATOR KIT (SEE NEXT PAGE)



VERSAVENT INTAKE/PLENUM WITH CONTROLS ON INTAKE TOP

VIPR101R	30"W. PROFESSIONAL	APPROX. SHIPPING WEIGHT LB(KG)	43 (19.4)
VIPR161R	36"W. PROFESSIONAL	APPROX. SHIPPING WEIGHT LB(KG)	50 (22.5)
VIPR181R	48"W. PROFESSIONAL	APPROX. SHIPPING WEIGHT LB(KG)	66 (29.7)
DIPR100R	30"W. DESIGNER	APPROX. SHIPPING WEIGHT LB(KG)	43 (19.4)
DIPR160R	36"W. DESIGNER	APPROX. SHIPPING WEIGHT LB(KG)	50 (22.5)
DIPR150R	45"W. DESIGNER	APPROX. SHIPPING WEIGHT LB(KG)	66 (29.7)

- FOR RANGETOPS/COOKTOPS ONLY (RANGETOP MUST BE INSTALLED WITH ISLAND TRIM)
- DO NOT INSTALL WITH GRILL MODEL RANGETOPS
- RAISES AND LOWERS AT THE TOUCH OF A BUTTON
- DELAY FUNCTION TURNS UNIT OFF AFTER 10 MINUTES
- FOUR FAN SPEEDS
- 4"W. X 2' 1/2"D. CONTROL PANEL MOUNTS SEPARATELY ON COUNTERTOP FOR EASE OF USE, STAINLESS STEEL TRIM WITH BLACK MEMBRANE/CONTROL PANEL
- TWO REMOVABLE, EASY-TO-CLEAN MESH FILTERS
- FLASHING LIGHT REMINDS USER TO CLEAN FILTERS AFTER APPROXIMATELY 30 HOURS OF USE
- CHOOSE INTERIOR OR EXTERIOR VENTILATOR KIT



DOWNDRAFT ACCESSORIES

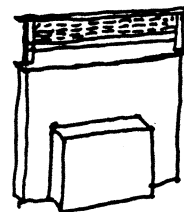
REAR DOWNDRAFT ACCESSORIES

INTERIOR-POWER VENTILATOR

VIDV500

APPROX. SHIPPING WEIGHT LB(KG) 32 (14.4)

- 500 CFM
- MOUNTS ON ANY SIZE PLENUM
- 3 1/4" X 10" DUCT TAKEOFF; CONTINUE WITH THIS SIZE OR TRANSITION TO 6" ROUND
- CAN RUN DUCT TO LEFT, RIGHT, OR DOWN
- FIVE-YEAR LIMITED WARRANTY - MOTOR



VENTILATOR

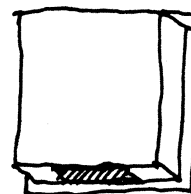
EXTERIOR-POWER VENTILATOR

VEDV900 VEDV1200

APPROX. SHIPPING WEIGHT LB(KG) 42 (18.9)

APPROX. SHIPPING WEIGHT LB(KG) 44 (19.8)

- 900 CFM OR 1200 CFM
- MOUNTS ON WALL OR ROOF (NO ROOF CAP REQUIRED)
- VENT OPENING ON VENTILATOR MUST BE INSTALLED IN THE DOWN POSITION (ALL INSTALLATIONS)
- COMES WITH 10" ROUND DUCT TAKEOFF PLATE WHICH MOUNTS TO ANY SIZE PLENUM
- 1200 CFM RECOMMENDED FOR VIP181 48"W. DOWNDRAFT ONLY
- FIVE-YEAR LIMITED WARRANTY - MOTOR



REMOTE MOUNTED CONTROL

DSRCGY

APPROX. SHIPPING WEIGHT LB(KG) 1.5 (0.7)

- REPLACES STANDARD DESIGNER CONTROL
- EASY TO INSTALL
- SAME FEATURES AS NOTED ABOVE
- STAINLESS STEEL TRIM WITH GRAY MEMBRANE/CONTROL PANEL COORDINATES WITH WHITE DESIGNER COOKTOPS



PROFESSIONAL HOOD DATA

DESCRIPTION	FILTERS	HALOGEN LIGHTS	HEAT LAMPS	RECOMMENDED CFM	120 VAC/60 HZ MAX AMPS	
10" HIGH VWH WALL HOODS						
24"W.	2	2	N/A	460 CFM INTERIOR STANDARD MAX. DUCT RUN 50' (15.2 CM) (7" ROUND DUCT)	5.6	
30"W.	2	2	N/A		5.6	
36"W.	2	2	N/A		5.6	
VIV300/VIV600/VEV900/VEV1200						
18" HIGH VWH WALL HOODS						
24"W.	2	2	1	VIV300/VIV600/VIV1200/VEV900/VEV1200	5.0/6.2/8.7/8.7/6.1	
30" AND 36"W.	2	2	1	VIV600/VIV1200/VEV900/VEV1200		5.0/6.2/8.7/8.7/6.1
42"W.	2	2	1	VIV1200/VEV1200/VEV1500		
48" AND 54"W.	3	3	2	VIV1200/VEV1200/VEV1500	11.1/8.4/9.1	
60" AND 66"W.	4	4	2			11.5/8.8/9.5
VIV600/VEV900/VEV1200						
18" HIGH ISLAND VIT HOODS						
36"W.	4	4	N/A	VIV600/VIV1200/VEV900/VEV1200/VEV1500	4.9/7.4/4.7	
42"W.	4	4	N/A	VIV1200/VEV1200/VEV1500		4.9/7.4/7.4/4.8/5.5
54"W.	6	6	N/A	VIV1200/VEV1200/VEV1500		
66"W.	8	8	N/A		9.0/6.3/7.1	
DIV300/DIV600/DEV900/DEV1200						
18" HIGH VCMH CHIMNEY WALL HOODS						
30" AND 36"W.	2	2	1	DIV600/DEV900/DEV1200	3.9/6.0/8.7/6.0	
42"W.	2	2	1	DIV1200/DEV1200/DEV1500		6.0/8.7/6.0
48" AND 54"W.	3	3	2	DIV1200/DEV1200/DEV1500		
60" AND 66"W.	4	4	2		11.9/8.9/9.2	
DIV600/DEV900/DEV1200						
18" HIGH VCIT CHIMNEY ISLAND HOODS						
36"W.	4	4	N/A	DIV600/DEV900/DEV1200/DEV1500	3.9/6.6/3.9	
42"W.	4	4	N/A	DIV1200/DEV1200/DEV1500		4.7/7.4/4.8/5.5
54"W.	6	6	N/A	DIV1200/DEV1200/DEV1500		
66"W.	8	8	N/A		9.5/6.5/7.3	
VIV300/VIV600/VIV1200/VEV900/VEV1200						
VBCV CUSTOM VENTILATOR SYSTEMS - FOR WALL HOODS						
30" AND 36"W.	2	2	1	VIV600/VIV1200/VEV900/VEV1200	5.0/6.2/8.7/8.7/6.1	
42"W.	3	2	1	VIV1200/VEV1200/VEV1500		6.2/8.7/8.7/6.1
48" AND 54"W.	3	3	2	VIV1200/VEV1200/VEV1500		
60" AND 66"W.	4	4	2		11.5/8.8/9.5	

PROPER INSTALLATION/DUCTING IS EXTREMELY IMPORTANT TO ENSURE MAXIMUM PERFORMANCE FROM ANY VENTILATION PRODUCT

- ALL CFMS STATED BASED ON TESTS WITH .1" STATIC PRESSURE. WITHOUT APPLYING STATIC PRESSURE (SOME BRANDS CONSCIOUSLY DO NOT), CFM COULD BE GREATLY OVERSTATED.
- DUCT RUN LENGTH IS FOR GENERAL REFERENCE ONLY; FOR LONGER DUCT RUNS, INCREASE DUCT SIZE AND CONTACT A QUALIFIED AND TRAINED INSTALLER.
- STRAIGHT RUNS AND GRADUAL TURNS ARE BEST; FOR EXAMPLE, EACH 90° ELBOW IS EQUIVALENT TO 5-10 FEET (1.52-3.05CM) OF STRAIGHT RUN.
- NEVER USE FLEXIBLE DUCT; IT CREATES BACK PRESSURE/AIR TURBULENCE AND GREATLY REDUCES PERFORMANCE.
- PROPER PERFORMANCE IS DEPENDENT UPON PROPER DUCTING; MAKE SURE THAT A QUALIFIED AND TRAINED INSTALLER IS USED.
- CHECK WITH A QUALIFIED AND TRAINED INSTALLER OR LOCAL CODES FOR MAKEUP AIR REQUIREMENTS, IF ANY.
- MAX. AMP RATING FOR HOODS INCLUDES RECOMMENDED VENTILATOR KIT RATING; ALL PRODUCTS MUST BE HARD WIRED DIRECT WITH 2-WIRE WITH GROUND.
- A 1200 OR 1500 CFM (IF APPLICABLE) VENTILATOR KIT SHOULD BE USED WHEN INSTALLED OVER RANGE/RANGETOPS WITH GAS CHAR-GRILL.

DESIGNER HOOD DATA

DESCRIPTION	FILTERS	HALOGEN LIGHTS	RECOMMENDED CFM	120 VAC/60 HZ MAX AMPS
12" H. DCH WALL HOODS				
30" AND 36"W.	2	2	460 CFM INTERIOR STANDARD MAX. DUCT RUN 50' (15.2 CM) (7" ROUND DUCT)	5.6
CLASSIC CHIMNEY, CLASSIC CHIMNEY LEDGELESS, CLASSIC CHIMNEY WITH LEDGE - WALL HOODS				
30" AND 33"W.	2	2	DIV300/DIV440/DEV900/DEVI200	1.7/3.2/6.6/3.9
36" AND 39"W.	2	2	DIV300/DIV600/DEV900/DEVI200	1.7/3.9/6.6/3.9
42" AND 45"W.	3	2	DIV600/DEV900/DEVI200	3.9/6.6/3.9
48" AND 51"W.	3	3	DIVI200/DEVI200/DEVI500	7.3/4.3/5.1
CLASSIC CHIMNEY - ISLAND HOODS				
36"W.	2	4	DIV600/DEV900/DEVI200	3.9/6.6/3.9
42"W.	3	4	DIV600/DEV900/DEVI200/DEVI500	4.7/7.4/4.7/5.5
54"W.	3	6	DIVI200/DEVI200/DEVI500	8.6/5.6/6.4
SLIM TRADITIONAL - WALL HOODS				
30"W.	2	2	DIV300/DIV440/DEV900	1.7/3.2/6.6
36"W.	2	2	DIV300/DIV440/DEV900/DEVI200	1.7/3.2/6.6/3.9
42"W.	3	2	DIV440/DEV900/DEVI200	3.2/6.6/3.9
48"W.	3	3	DIV880/DEVI200/DEVI500	5.6/4.3/5.1
TALL TRADITIONAL WITH LEDGE + TALL TRADITIONAL LEDGELESS - WALL HOODS				
30" AND 36"W.	2	2	VIV300/VIV600/VIVI200/VEV900/VEVI200	2.4/4.6/6.6/6.6/3.9
42"W.	3	2	VIV600/VIVI200/VEV900/VEVI200	4.6/6.6/6.6/3.9
48"W.	3	3	VIVI200/VEVI200/VEVI500	7/4.3/5.1
BOX - WALL HOODS				
30"W.	2	2	DIV300/DIV440/DEV900	1.7/3.2/6.6
36"W.	2	2	DIV300/DIV440/DEV900/DEVI200	1.7/3.2/6.6/3.9
42"W.	3	2	DIV440/DEV900/DEVI200	3.2/6.6/3.9
48"W.	3	3	DIV880/DEVI200/DEVI500	5.6/4.3/5.1
DICV CUSTOM VENTILATOR SYSTEMS - FOR WALL HOODS				
30" AND 36"W.	2	2	DIV300/DIV440/DEV900/DEVI200	1.7/3.2/6.6/3.9
42"W.	3	2	DIV440/DEV900/DEVI200	3.2/6.6/3.9
48"W.	3	3	DIV880/DEVI200/DEVI500	5.6/4.3/5.1
DICV CUSTOM VENTILATOR SYSTEMS - FOR ISLAND HOODS				
36"W.	2	4	DIV440/DEV900/DEVI200	4.0/7.5/5.2
42"W.	3	4	DIV440/DEV900/DEVI200/DEVI500	4.0/7.5/5.2/6.0
54"W.	3	4	DIV880/DEVI200/DEVI500	6.4/5.2/6.0

PROPER INSTALLATION/DUCTING IS EXTREMELY IMPORTANT TO ENSURE MAXIMUM PERFORMANCE FROM ANY VENTILATION PRODUCT

NOTE: 1200 OR 1500 CFM (IF APPLICABLE) VENTILATOR KITS SHOULD BE USED WITH COOKING PRODUCTS THAT CONTAIN THE CHAR-GRILL FEATURE. CLASSIC CHIMNEY ISLAND HOODS, BOX WALL HOODS, SLIM TRADITIONAL WALL HOODS, AND DICV CUSTOM ISLAND VENTILATOR SYSTEMS SHOULD NOT BE INSTALLED OVER PROFESSIONAL COOKING PRODUCTS THAT CONTAIN THE CHAR-GRILL FEATURE.

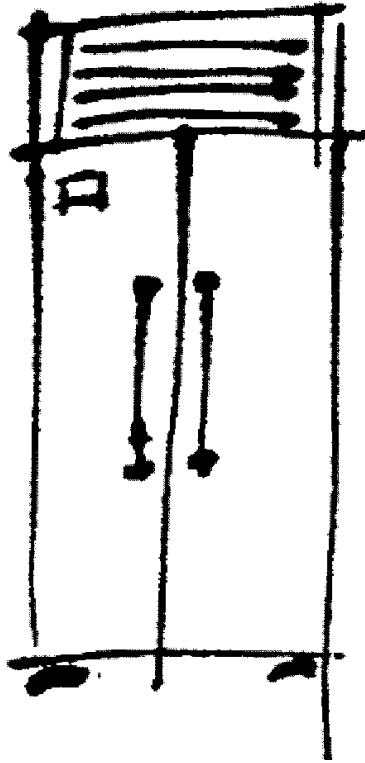
PROFESSIONAL + DESIGNER HOOD DATA

MODEL NUMBER		CFM	RECOMMENDED DUCT SIZE	MAX DUCT RUN	120 V/60 HZ MAX AMPS
FOR USE WITH HOODS					
DIV300	(INTERIOR)	300	7" ROUND	50 FEET (15.2M)	-
VIV300	(INTERIOR)	300	7" ROUND	50 FEET (15.2M)	-
DIV440	(INTERIOR)	440	7" ROUND	50 FEET (15.2M)	-
DIV600	(INTERIOR)	600	7" ROUND	50 FEET (15.2M)	-
VIV600	(INTERIOR)	600	7" ROUND	50 FEET (15.2M)	-
DIV880	(INTERIOR)	880	10" ROUND	50 FEET (15.2M)	-
DEV900	(EXTERIOR)	900	10" ROUND	50 FEET (15.2M)	-
VEV900	(EXTERIOR)	900	10" ROUND	50 FEET (15.2M)	-
DIV1200	(INTERIOR)	1200	10" ROUND	50 FEET (15.2M)	-
VIV1200	(INTERIOR)	1200	10" ROUND	50 FEET (15.2M)	-
DEV1200	(EXTERIOR)	1200	10" ROUND	50 FEET (15.2M)	-
VEV1200	(EXTERIOR)	1200	10" ROUND	50 FEET (15.2M)	-
DEV1500	(EXTERIOR)	1500	10" ROUND	75 FEET (22.9M)	-
VEV1500	(EXTERIOR)	1500	10" ROUND	75 FEET (22.9M)	-
FOR USE WITH DOWNDRAFTS					
VINDV500	(INTERIOR)	500	³ / ₄ " X 10" CAN TRANSITION TO 6" ROUND	40 FEET (12.2M)	4.0
VEDV900	(EXTERIOR)	900	10" ROUND	50 FEET (15.2M)	5.7
VEDV1200	(EXTERIOR)	1200	10" ROUND	50 FEET (15.2M)	3.0

PROPER INSTALLATION/DUCTING IS EXTREMELY IMPORTANT TO ENSURE MAXIMUM PERFORMANCE FROM ANY VENTILATION PRODUCT

- ALL CFMS STATED BASED ON TESTS WITH .1 STATIC PRESSURE; WITHOUT APPLYING STATIC PRESSURE (SOME BRANDS CONSCIOUSLY DO NOT), CFM COULD BE GREATLY OVERSTATED.
- DUCT RUN LENGTH IS FOR GENERAL REFERENCE ONLY; FOR LONGER DUCT RUNS, INCREASE DUCT SIZE AND CONTACT A QUALIFIED AND TRAINED INSTALLER.
- STRAIGHT RUNS AND GRADUAL TURNS ARE BEST; FOR EXAMPLE, EACH 90° ELBOW IS EQUIVALENT TO 5-10 FEET (1.52-3.05CM) OF STRAIGHT RUN.
- NEVER USE FLEXIBLE DUCT; IT CREATES BACK PRESSURE/AIR TURBULENCE AND GREATLY REDUCES PERFORMANCE.
- PROPER PERFORMANCE IS DEPENDENT UPON PROPER DUCTING; MAKE SURE THAT A QUALIFIED AND TRAINED INSTALLER IS USED.
- CHECK WITH A QUALIFIED AND TRAINED INSTALLER OR LOCAL CODES FOR MAKEUP AIR REQUIREMENTS, IF ANY.
- MAX. AMP RATING FOR HOODS INCLUDES RECOMMENDED VENTILATOR KIT RATING; ALL PRODUCTS MUST BE HARD WIRED DIRECT WITH 2-WIRE WITH GROUND (REFER TO HOOD DATA CHART FOR MORE INFORMATION).
- A 1200 OR 1500 CFM (IF APPLICABLE) VENTILATOR KIT SHOULD BE USED WHEN INSTALLED OVER RANGE/RANGETOPS WITH GAS CHAR-GRILL.

VIKING



PROFESSIONAL AND DESIGNER
REFRIGERATION PRODUCTS

BUILT-IN 36" W. BOTTOM MOUNT REFRIGERATOR/FREEZERS

TOTAL CAPACITY: 20.3 CU. FT.

REFRIGERATOR CAPACITY: 15.2 CU. FT.

FREEZER CAPACITY: 5.1 CU. FT.

VCBB363 (R/L*) - PROFESSIONAL DOOR

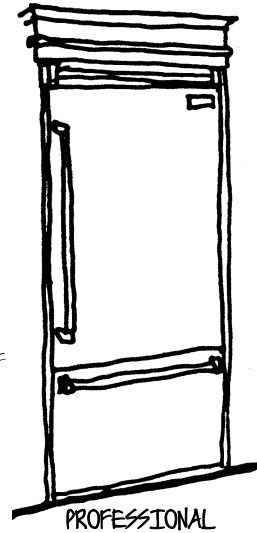
DDBB363 (R/L*) - DESIGNER DOOR

DFBB363 (R/L*) - FULL OVERLAY

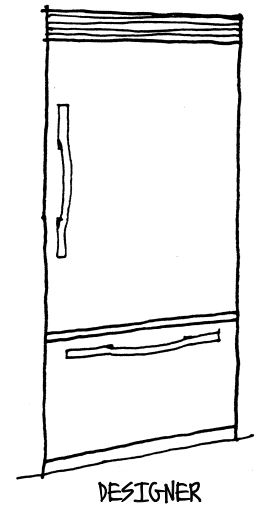
DTBB363 (R/L*) - TRIM KIT

APPROX. SHIPPING WEIGHT (LB/KG)
470 (211.5)

- 84"H./24"D.
- PROCHILL™ TEMPERATURE MANAGEMENT SYSTEM
 - VARIABLE SPEED SINGLE COMPRESSOR SYSTEM INCLUDES THE QUIETEST, MOST TECHNOLOGICALLY ADVANCED COMPRESSOR AVAILABLE
 - ELECTRONIC CONTROLS MAINTAIN THE TEMPERATURE SELECTION WITHIN 1°F
 - MULTI-CHANNEL AIRFLOW SYSTEM REMOVES ODORS AND EXCESS HUMIDITY
- FROST-FREE REFRIGERATOR
 - FIVE ADJUSTABLE TEMPERED GLASS SPILLPROOF SHELVES
 - CONVERTIBLE TEMPERATURE CONTROLLED MEAT SAVIOR™/PRODUCE DRAWER WITH ROLLER BEARING GLIDES
 - TWO MOISTURE ADJUSTABLE, SEE-THROUGH PRODUCE DRAWERS
 - TWO IN-THE-DOOR DAIRY COMPARTMENTS WITH COVERS
 - FIVE ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
- STANDARD ACCESSORIES INCLUDE EGG BIN, WINE TRIVET, AND BUTTER TRAY
- FROST-FREE FREEZER
 - ADAPTIVE DEFROST
 - FACTORY-INSTALLED AUTOMATIC ICE MAKER
 - TWO SLIDE OUT WIRE BASKETS
- OPEN DOOR ALARM SOUNDS AND G-LOWS TO WARN THAT DOOR HAS BEEN Ajar FOR THREE MINUTES
- ADJUSTABLE DOOR STOPS STANDARD - 90°, 110° OR 120° SWING
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX-YEAR FULL WARRANTY - SEALED SYSTEM AND ICE MAKER; TWELVE-YEAR LIMITED - SEALED SYSTEM



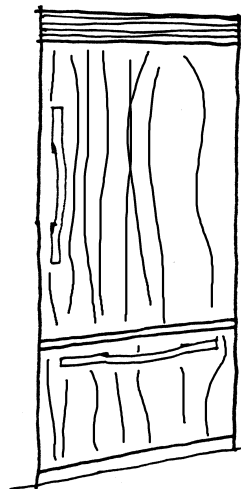
PROFESSIONAL



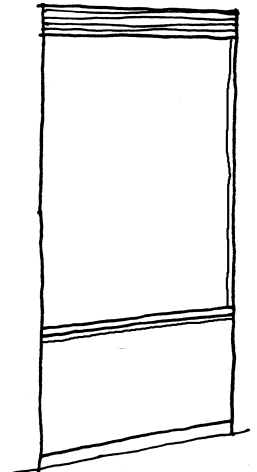
DESIGNER

Wood/custom materials

Wood/custom materials



FULL OVERLAY



TRIM KIT

*R=RIGHT HINGE; L=LEFT HINGE

VCBB/DDBB/DFBB/DTBB REFRIGERATOR/FREEZERS

ELECTRICAL

- 5 FT. CORD INCLUDED WITH UNIT
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 115V/60HZ; MAXIMUM AMPS - 9.9

WATER

- INLET WATER REQUIREMENTS - 1/4" COPPER TUBING

FINISH DETAILS FOR VCBB MODELS ONLY

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB), AND EGG-PLANT (EP)
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL UPPER GRILLE, STAINLESS STEEL SIDE TRIM, STAINLESS STEEL DOOR HANDLES WITH CHROME PLATED BRACKETS, AND BLACK LOWER KICKPLATE.
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES NAMEPLATE, DOOR HANDLE/BRACKETS, AND SIDE TRIM. SUPER DURABLE, LONG-LASTING BRASS FINISH FOR "HIGH TRAFFIC" PARTS (HANDLE); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

FINISH DETAILS FOR DDBB MODELS ONLY

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG), AND GRAPHITE GRAY (GG)
- DOOR PANELS MATCH DESIGNATED FINISH, STAINLESS STEEL HANDLE
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL FINISHED UPPER GRILLE, STAINLESS STEEL FINISHED SIDE TRIM, STAINLESS STEEL HANDLES AND BLACK LOWER KICKPLATE.
- BRASS TRIM OPTION (BR) - HANDLE. SUPER DURABLE, LONG-LASTING BRASS FINISH. DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

BUILT-IN 42" W. SIDE-BY-SIDE REFRIGERATOR/FREEZERS

TOTAL CAPACITY: 24.0 CU. FT.

REFRIGERATOR CAPACITY: 15.0 CU. FT.

FREEZER CAPACITY: 9.0 CU. FT.

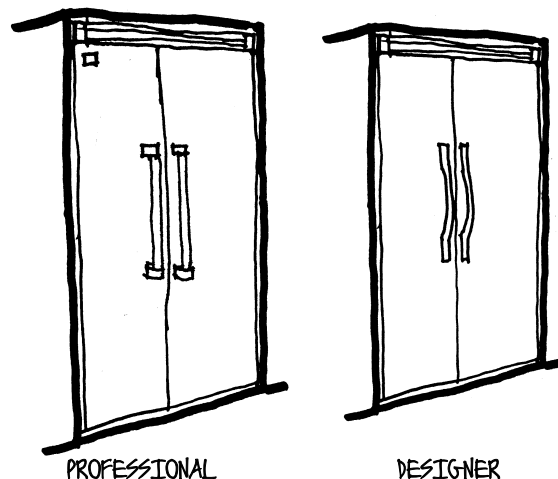
APPROX. SHIPPING WEIGHT (LB/KG)
525 (236.2)

VCSB423 PROFESSIONAL DOOR

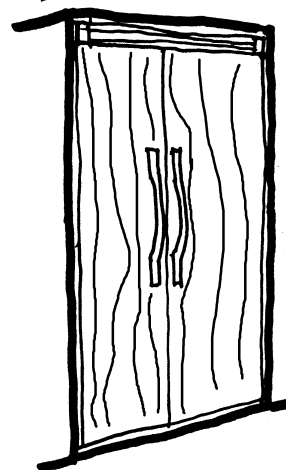
DDSB423 DESIGNER DOOR

DFSB423 FULL OVERLAY

- 84"H./24"D.
- PROCHILL™ TEMPERATURE MANAGEMENT SYSTEM
 - VARIABLE SPEED SINGLE COMPRESSOR SYSTEM INCLUDES THE QUIETEST, MOST TECHNOLOGICALLY ADVANCED COMPRESSOR AVAILABLE
 - ELECTRONIC CONTROLS MAINTAIN THE TEMPERATURE SELECTION WITHIN 1°F
 - MULTI-CHANNEL AIRFLOW SYSTEM REMOVES ODORS AND EXCESS HUMIDITY
- FROST-FREE REFRIGERATOR
 - FIVE ADJUSTABLE TEMPERED GLASS SPILLPROOF SHELVES
 - CONVERTIBLE TEMPERATURE CONTROLLED MEAT SAVOR™/PRODUCE DRAWER WITH PRECISION BALL-BEARING GLIDES
 - SEPARATE TEMPERATURE CONTROL CAN BE SET FOR PRODUCE OR FRESH MEAT STORAGE
 - QUICK CHILL OPTION CHILLS FOODS AND BEVERAGES IN MINUTES
- MOISTURE ADJUSTABLE, SEE-THROUGH PRODUCE DRAWER WITH PRECISION BALL-BEARING GLIDES
- TWO IN-THE-DOOR DAIRY COMPARTMENTS WITH COVERS
- FOUR ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
- STANDARD ACCESSORIES INCLUDE WINE TRIVET, EGG BIN, AND BUTTER TRAY
- FROST-FREE FREEZER
 - ADAPTIVE DEFROST
 - FACTORY-INSTALLED AUTOMATIC ICE MAKER
 - THREE WIRE SHELVES AND TWO SLIDE-OUT BASKETS
 - FOUR ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
- OPEN DOOR ALARM SOUNDS AND G-LOWS TO WARN THAT DOOR HAS BEEN Ajar FOR THREE MINUTES
- ADJUSTABLE DOOR STOPS STANDARD - 90°, 110° AND 120° SWING
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX-YEAR FULL WARRANTY - SEALED SYSTEM AND ICE MAKER; TWELVE-YEAR LIMITED - SEALED SYSTEM



Wood/Custom Materials



FULL OVERLAY

VCSB/DDSB/DFSB REFRIGERATOR/FREEZERS

ELECTRICAL

- 5 FT. CORD INCLUDED WITH UNIT
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 115V/60HZ; MAXIMUM AMPS - 9.9

WATER

- INLET WATER REQUIREMENTS - 1/4" COPPER TUBING

FINISH DETAILS FOR VCSB MODELS ONLY

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB), AND EGGPLANT (EP)
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL UPPER GRILLE, STAINLESS STEEL SIDE TRIM, STAINLESS STEEL DOOR HANDLES WITH CHROME PLATED BRACKETS, AND BLACK LOWER KICKPLATE.
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES NAMEPLATE, DOOR HANDLE/BRACKETS, AND SIDE TRIM. SUPER DURABLE, LONG-LASTING BRASS FINISH FOR "HIGH TRAFFIC" PARTS (HANDLE); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

FINISH DETAILS FOR DDSB MODELS ONLY

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG), AND GRAPHITE GRAY (GG)
- DOOR PANELS MATCH DESIGNATED FINISH, STAINLESS STEEL HANDLE
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL FINISHED UPPER GRILLE, STAINLESS STEEL FINISHED SIDE TRIM, STAINLESS STEEL HANDLES AND BLACK LOWER KICKPLATE.
- BRASS TRIM OPTION (BR) - HANDLE. SUPER DURABLE, LONG-LASTING BRASS FINISH. DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

BUILT-IN 42" W. SIDE-BY-SIDE REFRIGERATOR/FREEZERS WITH ICE & WATER DISPENSER

TOTAL CAPACITY: 23.1 CU. FT.

REFRIGERATOR CAPACITY: 14.5 CU. FT.

FREEZER CAPACITY: 8.6 CU. FT.

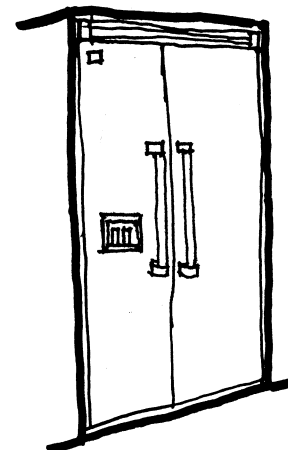
APPROX. SHIPPING WEIGHT (LB/KG)
525 (236.2)

VCSB4Z3D PROFESSIONAL DOOR

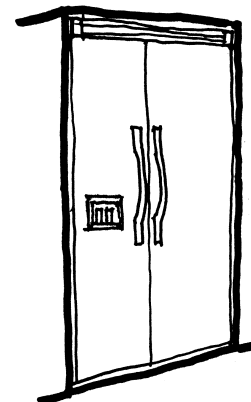
DDSB4Z3D DESIGNER DOOR

DFSB4Z3D FULL OVERLAY

- 84"H./24"D.
- PROCHILL™ TEMPERATURE MANAGEMENT SYSTEM
 - VARIABLE SPEED SINGLE COMPRESSOR SYSTEM INCLUDES THE QUIETEST, MOST TECHNOLOGICALLY ADVANCED COMPRESSOR AVAILABLE
 - ELECTRONIC CONTROLS MAINTAIN THE TEMPERATURE SELECTION WITHIN 1°F
 - MULTI-CHANNEL AIRFLOW SYSTEM REMOVES ODORS AND EXCESS HUMIDITY
- FROST-FREE REFRIGERATOR
 - FIVE ADJUSTABLE TEMPERED GLASS SPILLPROOF SHELVES
 - CONVERTIBLE TEMPERATURE CONTROLLED MEAT SAVOR™/PRODUCE DRAWER WITH PRECISION BALL-BEARING GLIDES
 - SEPARATE TEMPERATURE CONTROL CAN BE SET FOR PRODUCE OR FRESH MEAT STORAGE
 - QUICK CHILL OPTION CHILLS FOODS AND BEVERAGES IN MINUTES
 - MOISTURE ADJUSTABLE, SEE-THROUGH PRODUCE DRAWER WITH PRECISION BALL-BEARING GLIDES
- TWO IN-THE-DOOR DAIRY COMPARTMENTS WITH COVERS
- FOUR ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
- STANDARD ACCESSORIES INCLUDE WINE TRIVET, EGG BIN, AND BUTTER TRAY
- FROST-FREE FREEZER
 - ADAPTIVE DEFROST
 - FACTORY-INSTALLED AUTOMATIC ICE MAKER
 - THREE WIRE SHELVES AND TWO SLIDE-OUT BASKETS
 - THREE LARGE ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
- ICE/WATER DISPENSER
 - THROUGH-THE-DOOR DISPENSER PROVIDES CUBED ICE, CRUSHED ICE AND WATER IN EASY ONE-HAND OPERATION
 - PREMIUM WATER FILTER PROVIDES CLEANER WATER AND ICE SUPPLY BY FILTERING BAD TASTES, ODORS, SEDIMENT AND HARMFUL CONTAMINANTS
- OPEN DOOR ALARM SOUNDS AND GLOWS TO WARN THAT DOOR HAS BEEN AJAR FOR THREE MINUTES
- ADJUSTABLE DOOR STOPS STANDARD - 90°, 110° AND 120° SWING
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX-YEAR FULL WARRANTY - SEALED SYSTEM AND ICE MAKER; TWELVE-YEAR LIMITED - SEALED SYSTEM

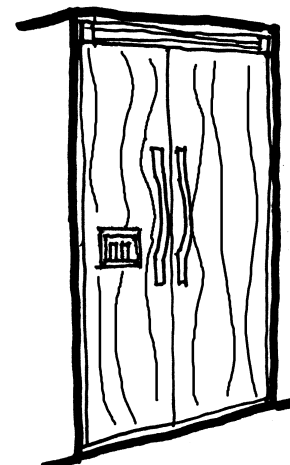


PROFESSIONAL



DESIGNER

Wood/custom materials
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FULL OVERLAY

BUILT-IN 48" W. SIDE-BY-SIDE REFRIGERATOR/FREEZERS

TOTAL CAPACITY: 27.4 CU. FT.

REFRIGERATOR CAPACITY: 18.5 CU. FT.

FREEZER CAPACITY: 8.9 CU. FT.

VC SB483 PROFESSIONAL DOOR

DD SB483 DESIGNER DOOR

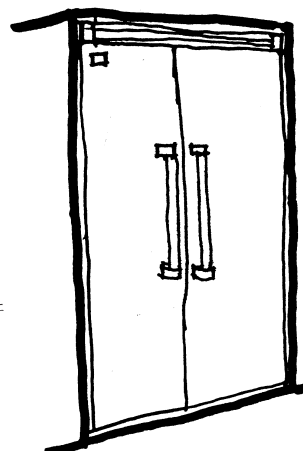
DF SB483 FULL OVERLAY

DT SB483 TRIM KIT

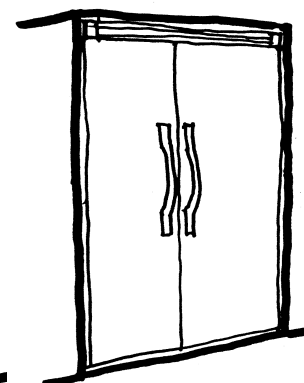
APPROX. SHIPPING WEIGHT (LB/KG)

650 (292.5)

- 84"H./24"D.
- PROCHILL™ TEMPERATURE MANAGEMENT SYSTEM
 - VARIABLE SPEED SINGLE COMPRESSOR SYSTEM INCLUDES THE QUIETEST, MOST TECHNOLOGICALLY ADVANCED COMPRESSOR AVAILABLE
 - ELECTRONIC CONTROLS MAINTAIN THE TEMPERATURE SELECTION WITHIN 1°F
 - MULTI-CHANNEL AIRFLOW SYSTEM REMOVES ODORS AND EXCESS HUMIDITY
- FROST-FREE REFRIGERATOR
 - FIVE ADJUSTABLE TEMPERED GLASS SPILLPROOF SHELVES
 - CONVERTIBLE TEMPERATURE CONTROLLED MEAT SAVOR™/PRODUCE DRAWER WITH ROLLER BEARING GLIDES
 - TWO MOISTURE ADJUSTABLE, SEE-THROUGH PRODUCE DRAWERS WITH ROLLER BEARING GLIDES
 - TWO IN-THE-DOOR DAIRY COMPARTMENTS WITH COVERS
 - FOUR ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
 - STANDARD ACCESSORIES INCLUDE WINE TRIVET, EGG BIN AND BUTTER TRAY
- FROST-FREE FREEZER
 - ADAPTIVE DEFROST
 - FACTORY-INSTALLED AUTOMATIC ICE MAKER
 - THREE WIRE SHELVES AND TWO SLIDE-OUT BASKETS
 - FOUR ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
 - OPEN DOOR ALARM SOUNDS AND GLOWS TO WARN THAT DOOR HAS BEEN AJAR FOR THREE MINUTES
 - ADJUSTABLE DOOR STOPS STANDARD - 90°, 110° AND 120° SWING
 - TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX-YEAR FULL WARRANTY - SEALED SYSTEM AND ICE MAKER; TWELVE-YEAR LIMITED - SEALED SYSTEM



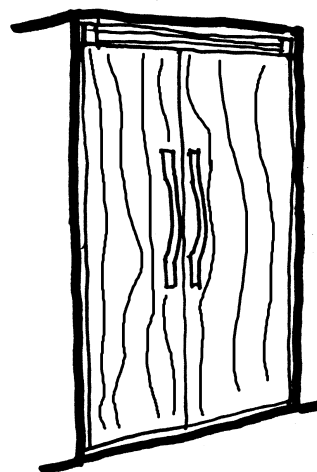
PROFESSIONAL



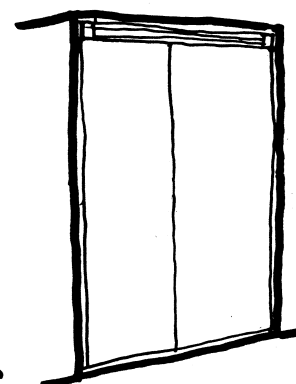
DESIGNER

Wood/custom materials

Wood/custom materials



FULL OVERLAY



TRIM KIT

VC SB/DD SB/DF SB/DT SB REFRIGERATOR/FREEZERS

ELECTRICAL

- 5 FT. CORD INCLUDED WITH UNIT
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 115V/60HZ; MAXIMUM AMPS - 9.9 (NON-DISPENSER); 11.5 (DISPENSER)

WATER

- INLET WATER REQUIREMENTS - 1/4" COPPER TUBING

FINISH DETAILS FOR VCBB MODELS ONLY

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB), AND EGGPLANT (EP)
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL UPPER GRILLE, STAINLESS STEEL SIDE TRIM, STAINLESS STEEL DOOR HANDLES WITH CHROME PLATED BRACKETS, AND BLACK LOWER KICKPLATE.
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES NAME-PLATE, DOOR HANDLE/BRACKETS, AND SIDE TRIM. SUPER DURABLE, LONG-LASTING BRASS FINISH FOR "HIGH TRAFFIC" PARTS (HANDLE); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

FINISH DETAILS FOR DD BB MODELS ONLY

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG), AND GRAPHITE GRAY (GG)
- DOOR PANELS MATCH DESIGNATED FINISH, STAINLESS STEEL HANDLE
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL FINISHED UPPER GRILLE, STAINLESS STEEL FINISHED SIDE TRIM, STAINLESS STEEL HANDLES AND BLACK LOWER KICKPLATE.
- BRASS TRIM OPTION (BR) - HANDLE. SUPER DURABLE, LONG-LASTING BRASS FINISH. DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

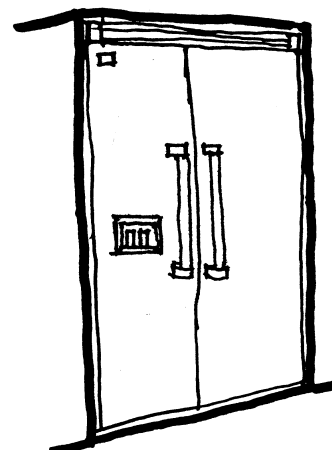
BUILT-IN 48" W. SIDE-BY-SIDE REFRIGERATOR/FREEZERS WITH ICE & WATER DISPENSER

TOTAL CAPACITY: 26.4 CU. FT.
REFRIGERATOR CAPACITY: 17.9 CU. FT.
FREEZER CAPACITY: 8.5 CU. FT.

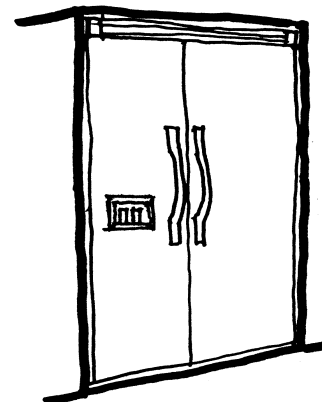
APPROX. SHIPPING WEIGHT (LB/KG)
650 (292.5)

VC5B483D PROFESSIONAL DOOR
DD5B483D DESIGNER DOOR
DF5B483D FULL OVERLAY

- 84"H./24"D.
- PROCHILL™ TEMPERATURE MANAGEMENT SYSTEM
 - VARIABLE SPEED SINGLE COMPRESSOR SYSTEM INCLUDES THE QUIETEST, MOST TECHNOLOGICALLY ADVANCED COMPRESSOR AVAILABLE
 - ELECTRONIC CONTROLS MAINTAIN THE TEMPERATURE SELECTION WITHIN 1°F
 - MULTI-CHANNEL AIRFLOW SYSTEM REMOVES ODORS AND EXCESS HUMIDITY
- FROST-FREE REFRIGERATOR
 - FIVE ADJUSTABLE TEMPERED GLASS SPILLPROOF SHELVES
 - CONVERTIBLE TEMPERATURE CONTROLLED MEAT SAVOR™/PRODUCE DRAWER WITH ROLLER BEARING GLIDES
 - TWO MOISTURE ADJUSTABLE, SEE-THROUGH PRODUCE DRAWERS WITH ROLLER BEARING GLIDES
 - TWO IN-THE-DOOR DAIRY COMPARTMENTS WITH COVERS
 - FOUR ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
 - STANDARD ACCESSORIES INCLUDE WINE TRIVET, EGG BIN AND BUTTER TRAY
- FROST-FREE FREEZER
 - ADAPTIVE DEFROST
 - FACTORY INSTALLED AUTOMATIC ICE MAKER
 - THREE WIRE SHELVES AND SLIDE-OUT BASKET
 - THREE LARGE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
- ICE/WATER DISPENSER
 - THROUGH-THE-DOOR DISPENSER PROVIDES CUBED ICE, CRUSHED ICE AND WATER IN EASY ONE-HAND OPERATION
 - PREMIUM WATER FILTER PROVIDES CLEANER WATER AND ICE SUPPLY BY FILTERING BAD TASTES, ODORS, SEDIMENT AND HARMFUL CONTAMINANTS
- OPEN DOOR ALARM SOUNDS AND GLOWS TO WARN THAT DOOR HAS BEEN Ajar FOR THREE MINUTES
- ADJUSTABLE DOOR STOPS STANDARD - 90°, 110° AND 120° SWING
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX-YEAR FULL WARRANTY - SEALED SYSTEM AND ICE MAKER; TWELVE-YEAR LIMITED - SEALED SYSTEM

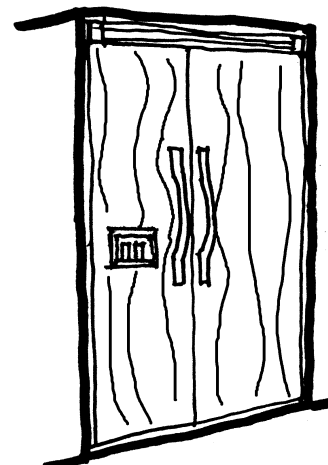


PROFESSIONAL



DESIGNER

Wood/custom
materials
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FULL OVERLAY

BUILT-IN 30" W. ALL REFRIGERATOR

VCRB304	PROFESSIONAL DOOR	APPROX. SHIPPING WEIGHT (LB/KG)	425 (191.3)
DDRB304	DESIGNER DOOR	APPROX. SHIPPING WEIGHT (LB/KG)	425 (191.3)
DPRB304	FULL OVERLAY	APPROX. SHIPPING WEIGHT (LB/KG)	425 (191.3)

TOTAL CAPACITY: 18.2 CU. FT.

- 84"H./24"D.
- PROCHILL™ TEMPERATURE MANAGEMENT SYSTEM
 - VARIABLE SPEED SINGLE COMPRESSOR SYSTEM INCLUDES THE QUIETEST, MOST TECHNOLOGICALLY ADVANCED COMPRESSOR AVAILABLE
 - ELECTRONIC CONTROLS MAINTAIN THE TEMPERATURE SELECTION WITHIN 1°F
- MULTI-CHANNEL AIRFLOW SYSTEM REMOVES ODORS AND EXCESS HUMIDITY
- CONVERTIBLE TEMPERATURE CONTROLLED MEAT SAVOR™/PRODUCE DRAWER WITH PRECISION BALL-BEARING GLIDES
 - SEPARATE TEMPERATURE CONTROL CAN BE SET FOR PRODUCE OR FRESH MEAT STORAGE
- QUICK CHILL OPTION CHILLS FOODS AND BEVERAGES IN MINUTES
- TWO MOISTURE ADJUSTABLE, SEE-THROUGH PRODUCE DRAWERS WITH FULL-EXTENSION PRECISION BALL-BEARING GLIDES
- FOUR ADJUSTABLE FULL-WIDTH TEMPERED GLASS SPILLPROOF SHELVES
- TWO CONVENIENTLY LOCATED DELI DRAWERS WITH FULL-EXTENSION PRECISION BALL-BEARING GLIDES
- TWO IN-THE-DOOR SEALED DAIRY COMPARTMENTS WITH MAGNETIC COVERS
- FOUR ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
- STANDARD ACCESSORIES INCLUDE WINE TRIVET, EGG BIN, AND BUTTER TRAY WITH COVER
- TOP MOUNTED AND FRONT VENTING SEALED REFRIGERATION SYSTEM
- DUAL MAGNET AND SPRING-ASSISTED DOOR CLOSER MECHANISM
- ROBUST HEAVY-DUTY DOOR HINGES
- POWER INTERRUPTION SWITCH TO TURN OFF ALL POWER
- AUTOMATIC ENERGY SAVING EXTERIOR MOISTURE CONTROL SYSTEM
- OPEN DOOR ALARM SOUNDS AND GLOWS TO WARN THAT DOOR HAS BEEN AJAR FOR THREE MINUTES
- ADJUSTABLE DOOR STOPS STANDARD - 90°, 110° AND 120° SWING
- SABBATH MODE
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX YEAR FULL WARRANTY - SEALED SYSTEM; TWELVE YEAR LIMITED WARRANTY - SEALED SYSTEM; NINETY-DAY LIMITED - COSMETIC PARTS SUCH AS GLASS, PAINTED ITEMS AND DECORATIVE ITEMS

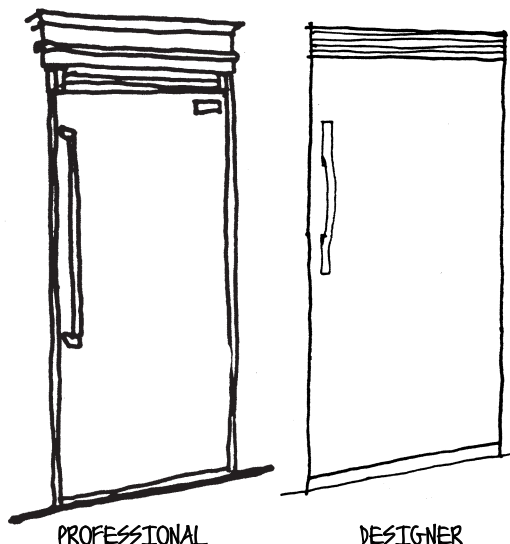
*R-RIGHT HINGE; L-LEFT HINGE

VCRB/DDRB/DPRB ALL REFRIGERATOR ELECTRICAL

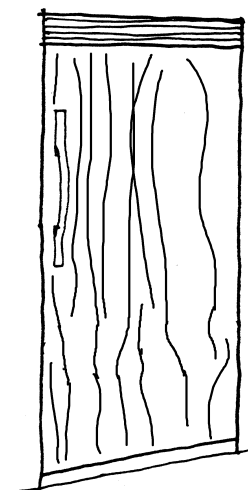
- 5 FT. CORD INCLUDED WITH UNIT
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 115V/60HZ; MAXIMUM AMPS - 9.9

FINISH DETAILS FOR VCRB MODELS ONLY

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND EGGPLANT (EP)
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL UPPER GRILLE, STAINLESS STEEL SIDE TRIM, STAINLESS STEEL DOOR HANDLES WITH CHROME PLATED BRACKETS, AND BLACK LOWER KICKPLATE.
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES NAMEPLATE, DOOR HANDLE/BRACKETS, AND SIDE TRIM. SUPER DURABLE, LONG



Wood/custom materials



FULL OVERLAY

LASTING BRASS FINISH FOR "HIGH TRAFFIC" PARTS (HANDLE); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

FINISH DETAILS FOR DDRB MODELS ONLY

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG) AND GRAPHITE GRAY (GG)
- DOOR PANELS MATCH DESIGNATED FINISH, STAINLESS STEEL HANDLE
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL FINISHED UPPER GRILLE, STAINLESS STEEL FINISHED SIDE TRIM, STAINLESS STEEL HANDLES AND BLACK LOWER KICKPLATE.
- BRASS TRIM OPTION (BR) - HANDLE. SUPER DURABLE, LONG-LASTING BRASS FINISH. DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

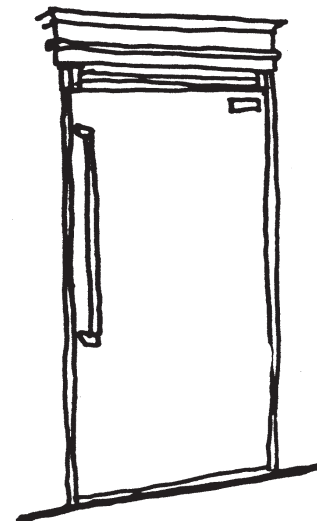
BUILT-IN 36" W. ALL REFRIGERATOR

VCRB364	PROFESSIONAL DOOR	APPROX. SHIPPING WEIGHT (LB/KG)	500 (225)
DDRB364	DESIGNER DOOR	APPROX. SHIPPING WEIGHT (LB/KG)	500 (225)
DFRB364	FULL OVERLAY	APPROX. SHIPPING WEIGHT (LB/KG)	500 (225)

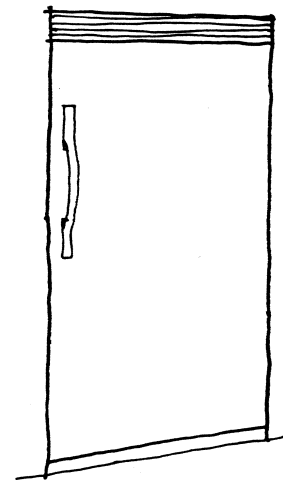
TOTAL CAPACITY: 22.8 CU. FT.

- 84"H./24"D.
- PROCHILL™ TEMPERATURE MANAGEMENT SYSTEM
 - VARIABLE SPEED SINGLE COMPRESSOR SYSTEM INCLUDES THE QUIETEST, MOST TECHNOLOGICALLY ADVANCED COMPRESSOR AVAILABLE
 - ELECTRONIC CONTROLS MAINTAIN THE TEMPERATURE SELECTION WITHIN 1°F
- MULTI-CHANNEL AIRFLOW SYSTEM REMOVES ODORS AND EXCESS HUMIDITY
- CONVERTIBLE TEMPERATURE CONTROLLED MEAT SAVOR™/PRODUCE DRAWER WITH PRECISION BALL-BEARING GLIDES
- SEPARATE TEMPERATURE CONTROL CAN BE SET FOR PRODUCE OR FRESH MEAT STORAGE
- QUICK CHILL OPTION CHILLS FOODS AND BEVERAGES IN MINUTES
- TWO MOISTURE ADJUSTABLE, SEE-THROUGH PRODUCE DRAWERS WITH FULL-EXTENSION PRECISION BALL-BEARING GLIDES
- SIX ADJUSTABLE TEMPERED GLASS SPILLPROOF SHELVES (4 HALF-WIDTH, 2 FULL-WIDTH)
- TWO CONVENIENTLY LOCATED DELI DRAWERS WITH FULL-EXTENSION PRECISION BALL-BEARING GLIDES
- TWO IN-THE-DOOR SEALED DAIRY COMPARTMENTS WITH MAGNETIC COVERS
- FIVE ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS (2 HALF-WIDTH; 3 FULL-WIDTH)
- STANDARD ACCESSORIES INCLUDE WINE TRIVET, EGG BIN, AND BUTTER TRAY WITH COVER
- TOP MOUNTED AND FRONT VENTING SEALED REFRIGERATION SYSTEM
- DUAL MAGNET AND SPRING-ASSISTED DOOR CLOSER MECHANISM
- ROBUST HEAVY-DUTY DOOR HINGES
- POWER INTERRUPTION SWITCH TO TURN OFF ALL POWER
- AUTOMATIC ENERGY SAVING EXTERIOR MOISTURE CONTROL SYSTEM
- OPEN DOOR ALARM SOUNDS AND GLOWS TO WARN THAT DOOR HAS BEEN Ajar FOR THREE MINUTES
- ADJUSTABLE DOOR STOPS STANDARD - 90°, 110° AND 120° SWING
- SABBATH MODE
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX YEAR FULL WARRANTY - SEALED SYSTEM; TWELVE YEAR LIMITED WARRANTY - SEALED SYSTEM; NINETY-DAY LIMITED - COSMETIC PARTS SUCH AS GLASS, PAINTED ITEMS AND DECORATIVE ITEMS

*R=RIGHT HINGE; L=LEFT HINGE

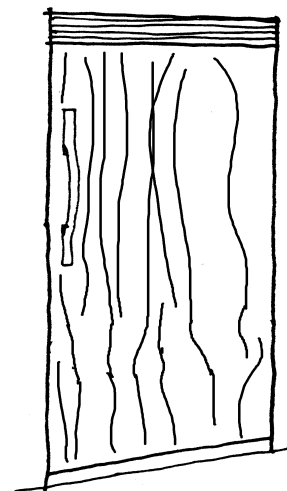


PROFESSIONAL



DESIGNER

Wood/custom materials



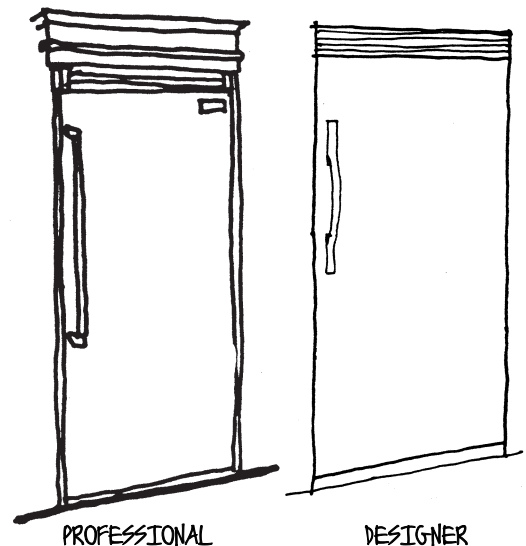
FULL OVERLAY

BUILT-IN 30" W. ALL FREEZER

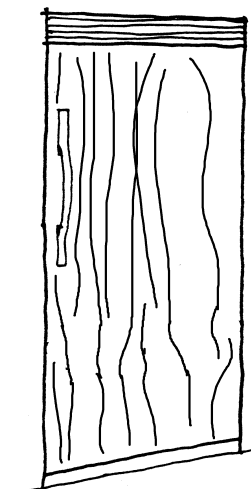
VCFB304 PROFESSIONAL DOOR	APPROX. SHIPPING WEIGHT LB(KG)	425 (191.3)
DDFB304 DESIGNER DOOR	APPROX. SHIPPING WEIGHT LB(KG)	425 (191.3)
DFFB304 FULL OVERLAY	APPROX. SHIPPING WEIGHT LB(KG)	425 (191.3)

TOTAL CAPACITY: 15.9 CU. FT.

- 84"H./24"D.
- PROCHILL™ TEMPERATURE MANAGEMENT SYSTEM
 - VARIABLE SPEED SINGLE COMPRESSOR SYSTEM INCLUDES THE QUIETEST, MOST TECHNOLOGICALLY ADVANCED COMPRESSOR AVAILABLE
 - ELECTRONIC CONTROLS MAINTAIN THE TEMPERATURE SELECTION WITHIN 1°F
 - MULTI-CHANNEL AIRFLOW SYSTEM REMOVES ODORS AND EXCESS HUMIDITY
- SIX ADJUSTABLE HALF-WIDTH WIRE SHELVES
- ONE FULL-WIDTH METAL SHELF
- TWO FULL-WIDTH SLIDE-OUT WIRE BASKETS WITH TEMPERED GLASS FRONTS
- FACTORY-INSTALLED AUTOMATIC ICE MAKER
- ONE FULL-WIDTH ICE STORAGE DRAWER WITH TWO SEPARATE METAL ICE BINS
- FULL-EXTENSION PRECISION BALL-BEARING GLIDES ON ALL BASKETS AND DRAWERS
- THREE ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
- ADAPTIVE DEFROST
- ALL METAL FREEZER INTERIOR
- TOP MOUNTED AND FRONT VENTING SEALED REFRIGERATION SYSTEM
- DUAL MAGNET AND SPRING-ASSISTED DOOR CLOSER MECHANISM
- ROBUST HEAVY-DUTY DOOR HINGES
- POWER INTERRUPTION SWITCH TO TURN OFF ALL POWER
- AUTOMATIC ENERGY SAVING EXTERIOR MOISTURE CONTROL SYSTEM
- OPEN DOOR ALARM SOUNDS AND GLOWS TO WARN THAT DOOR HAS BEEN Ajar FOR THREE MINUTES
- ADJUSTABLE DOOR STOPS STANDARD - 90°, 110° AND 120° SWING
- SABBATH MODE
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX YEAR FULL WARRANTY - SEALED SYSTEM; TWELVE YEAR LIMITED WARRANTY - SEALED SYSTEM; NINETY-DAY LIMITED - COSMETIC PARTS SUCH AS GLASS, PAINTED ITEMS AND



Wood/custom materials
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FULL OVERLAY

*R-RIGHT HINGE; L-LEFT HINGE

VCFB/DDFB/DFFB ALL FREEZER ELECTRICAL

- 5 FT. CORD INCLUDED WITH UNIT
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 115V/60HZ; MAXIMUM AMPS - 9.9

WATER

- INLET WATER REQUIREMENTS - 1/4" COPPER TUBING

FINISH DETAILS FOR VCFB MODELS ONLY

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND EGGPLANT (EP)
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL UPPER GRILLE, STAINLESS STEEL SIDE TRIM, STAINLESS STEEL DOOR HANDLES WITH CHROME PLATED BRACKETS, AND BLACK LOWER KICKPLATE.

- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES NAME-PLATE, DOOR HANDLE/BRACKETS, AND SIDE TRIM. SUPER DURABLE, LONG-LASTING BRASS FINISH FOR "HIGH TRAFFIC" PARTS (HANDLE); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

FINISH DETAILS FOR DDBB MODELS ONLY

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG) AND GRAPHITE GRAY (GG)
- DOOR PANELS MATCH DESIGNATED FINISH, STAINLESS STEEL HANDLE
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL FINISHED UPPER GRILLE, STAINLESS STEEL FINISHED SIDE TRIM, STAINLESS STEEL HANDLES AND BLACK LOWER KICKPLATE.
- BRASS TRIM OPTION (BR) - HANDLE. SUPER DURABLE, LONG-LASTING BRASS FINISH. DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

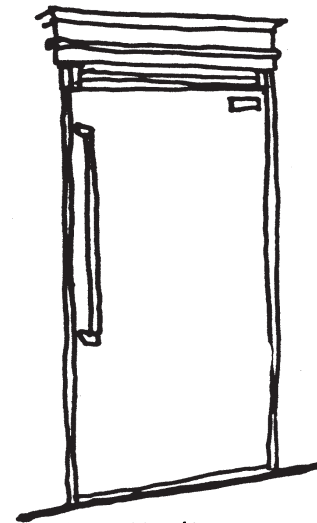
BUILT-IN 36" W. ALL FREEZER

VCFB364	PROFESSIONAL DOOR	APPROX. SHIPPING WEIGHT LB(KG)	500 (225)
DDFB364	DESIGNER DOOR	APPROX. SHIPPING WEIGHT LB(KG)	500 (225)
DFFB364	FULL OVERLAY	APPROX. SHIPPING WEIGHT LB(KG)	500 (225)

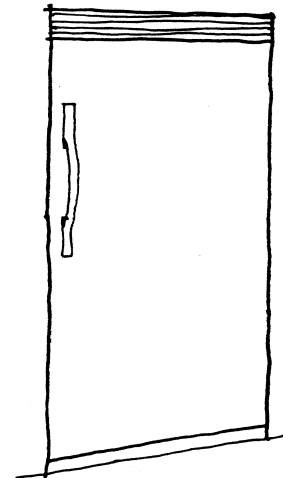
TOTAL CAPACITY: 19.1 CU. FT.

- 84"H./24"D.
- PROCHILL™ TEMPERATURE MANAGEMENT SYSTEM
 - VARIABLE SPEED SINGLE COMPRESSOR SYSTEM INCLUDES THE QUIETEST, MOST TECHNOLOGICALLY ADVANCED COMPRESSOR AVAILABLE
 - ELECTRONIC CONTROLS MAINTAIN THE TEMPERATURE SELECTION WITHIN 1°F
- MULTI-CHANNEL AIRFLOW SYSTEM REMOVES ODORS AND EXCESS HUMIDITY
- SIX ADJUSTABLE HALF-WIDTH WIRE SHELVES
- ONE FULL-WIDTH METAL SHELF
- TWO FULL-WIDTH SLIDE-OUT WIRE BASKETS WITH TEMPERED GLASS FRONTS
- FACTORY-INSTALLED AUTOMATIC ICE MAKER
- ONE FULL-WIDTH ICE STORAGE DRAWER WITH TWO SEPARATE METAL ICE BINS
- FULL-EXTENSION PRECISION BALL-BEARING GLIDES ON ALL BASKETS AND DRAWERS
- FIVE ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
- ADAPTIVE DEFROST
- ALL METAL FREEZER INTERIOR
- TOP MOUNTED AND FRONT VENTING SEALED REFRIGERATION SYSTEM
- DUAL MAGNET AND SPRING-ASSISTED DOOR CLOSER MECHANISM
- ROBUST HEAVY-DUTY DOOR HINGES
- POWER INTERRUPTION SWITCH TO TURN OFF ALL POWER
- AUTOMATIC ENERGY SAVING EXTERIOR MOISTURE CONTROL SYSTEM
- OPEN DOOR ALARM SOUNDS AND GLOWS TO WARN THAT DOOR HAS BEEN AJAR FOR THREE MINUTES
- ADJUSTABLE DOOR STOPS STANDARD - 90°, 110° AND 120° SWING
- SABBATH MODE
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX YEAR FULL WARRANTY - SEALED SYSTEM; TWELVE YEAR LIMITED WARRANTY - SEALED SYSTEM; NINETY-DAY LIMITED - COSMETIC PARTS SUCH AS GLASS, PAINTED ITEMS AND

*RIGHT HINGE LEFT HINGE

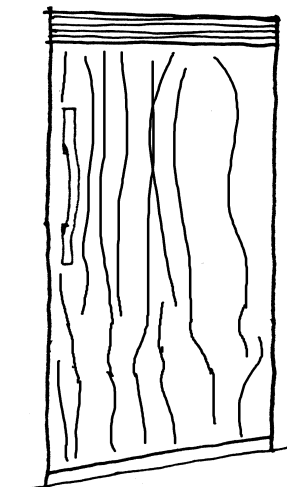


PROFESSIONAL



DESIGNER

Wood/custom materials
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FULL OVERLAY

BUILT-IN REFRIGERATOR ACCESSORIES

SIDE PANEL AND TOP KITS

36" W. BOTTOM-MOUNT

PSSPL3	PROFESSIONAL SIDE PANEL LEFT	APPROX. SHIPPING WEIGHT (LB/KG)	45 (20.2)
PSSPR3	PROFESSIONAL SIDE PANEL RIGHT	APPROX. SHIPPING WEIGHT (LB/KG)	45 (20.2)
DSSPL3	DESIGNER SIDE PANEL LEFT	APPROX. SHIPPING WEIGHT (LB/KG)	45 (20.2)
DSSPR3	DESIGNER SIDE PANEL RIGHT	APPROX. SHIPPING WEIGHT (LB/KG)	45 (20.2)

42" W. SIDE-BY-SIDE/48"W. SIDE-BY-SIDE/30" W + 36" W.

ALL REFRIGERATORS/FREEZERS

PSSPL7	PROFESSIONAL SIDE PANEL LEFT	APPROX. SHIPPING WEIGHT (LB/KG)	45 (20.2)
PSSPR7	PROFESSIONAL SIDE PANEL RIGHT	APPROX. SHIPPING WEIGHT (LB/KG)	45 (20.2)
DSSPL7	DESIGNER SIDE PANEL LEFT	APPROX. SHIPPING WEIGHT (LB/KG)	45 (20.2)
DSSPR7	DESIGNER SIDE PANEL RIGHT	APPROX. SHIPPING WEIGHT (LB/KG)	45 (20.2)

TOP PANEL KITS

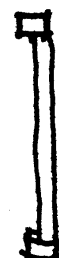
TOP-30	30"W.	APPROX. SHIPPING WEIGHT (LB/KG)	21 (9.5)
TOP-36	36"W.	APPROX. SHIPPING WEIGHT (LB/KG)	22 (10.0)
TOP-42	42"W.	APPROX. SHIPPING WEIGHT (LB/KG)	23 (10.4)
TOP-48	48"W.	APPROX. SHIPPING WEIGHT (LB/KG)	24 (10.8)

- STAINLESS STEEL
- PROVIDES FINISHED "FREESTANDING" LOOK
- UNIT MUST STILL BE SECURED TO WALL

HANDLE KITS

PHK-DFBB-SS	PROFESSIONAL STAINLESS STEEL HANDLE KIT	APPROX. SHIPPING WEIGHT (LB/KG)	10 (4.5)
PHK-DFBB-BR	PROFESSIONAL BRASS HANDLE KIT	APPROX. SHIPPING WEIGHT (LB/KG)	10 (4.5)
PHK-DFSB-SS	PROFESSIONAL STAINLESS STEEL HANDLE KIT	APPROX. SHIPPING WEIGHT (LB/KG)	10 (4.5)
PHK-DFSB-BR	PROFESSIONAL BRASS HANDLE KIT	APPROX. SHIPPING WEIGHT (LB/KG)	10 (4.5)
HKFDS-SS	PROFESSIONAL STAINLESS STEEL HANDLE KIT	APPROX. SHIPPING WEIGHT (LB/KG)	10 (4.5)
HKFDS-BR	PROFESSIONAL BRASS HANDLE KIT	APPROX. SHIPPING WEIGHT (LB/KG)	10 (4.5)
PHKZ6-SS	PROFESSIONAL STAINLESS STEEL HANDLE KIT	APPROX. SHIPPING WEIGHT (LB/KG)	7 (3.2)
PHKZ6-BR	PROFESSIONAL BRASS HANDLE KIT	APPROX. SHIPPING WEIGHT (LB/KG)	7 (3.2)
DHKZ6-SS	DESIGNER STAINLESS STEEL HANDLE KIT	APPROX. SHIPPING WEIGHT (LB/KG)	7 (3.2)
DHKZ6-BR	DESIGNER BRASS HANDLE KIT	APPROX. SHIPPING WEIGHT (LB/KG)	7 (3.2)

- FOR USE WITH FULL OVERLAY REFRIGERATORS/FREEZERS
- FOR USE ON LOCALLY SUPPLIED FULL OVERLAY PANELS
- ALLOWS REFRIGERATOR/FREEZERS WITH FULL OVERLAY PANEL TO COORDINATE WITH OTHER PROFESSIONAL AND DESIGNER PRODUCTS
- PHKDFBB/HKFDS - FOR DFBB (TWO HANDLES)
- PHKDFSB/HKFDS - FOR DFSB (TWO HANDLES)
- BOTTOM-MOUNT REFRIGERATOR/FREEZERS ACCEPT PHKDFBB AND HKFDS HANDLE KITS
- SIDE-BY-SIDE REFRIGERATOR/FREEZERS ACCEPT PHKDFSB AND HKFDS HANDLE KITS
- ALL REFRIGERATORS/ALL FREEZERS ACCEPT PHKZ6/DHKZ6 (ONE HANDLE) OR PHKDFSB/HKFDS (TWO HANDLE) KITS



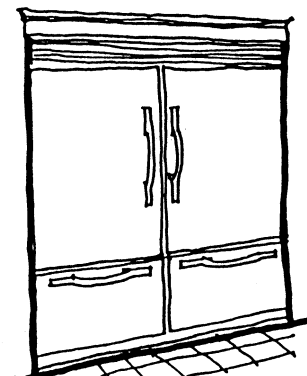
DESIGNER

PROFESSIONAL

TOP GRILLE KITS

BRTGK72-SS	PROFESSIONAL 72"W. GRILLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	25 (11.3)
DBRTGK72-SS	DESIGNER 72"W. GRILLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	25 (11.3)
PGK60-SS	PROFESSIONAL 60"W. GRILLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	21 (9.5)
PGK66-SS	PROFESSIONAL 66"W. GRILLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	23 (10.4)
PGK72-SS	PROFESSIONAL 72"W. GRILLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	25 (11.3)
DGK60-SS	DESIGNER 60"W. GRILLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	21 (9.5)
DGK66-SS	DESIGNER 66"W. GRILLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	23 (10.4)
DGK72-SS	DESIGNER 72"W. GRILLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	25 (11.3)

- FOR USE WITH INSTALLATION OF TWO REFRIGERATORS AND/OR FREEZERS
- CREATES A "SINGLE UNIT" LOOK
- KIT INCLUDES FULL-LENGTH UPPER GRILLE, CENTER CABINET TRIM CONNECTOR, AND ALL INSTALLATION HARDWARE
- BRTGK - FOR TWO VCBB UNITS
- DBRTGK - FOR TWO DDBB OR DFBB UNITS
- PGK - FOR TWO VCRB/VCFB UNITS
- DGK - FOR TWO DDBB/DDFB/DFRB/DFFB UNITS



REPLACEMENT WATER FILTER

RWF-DISP	APPROX. SHIPPING WEIGHT LB(KG)	5 (2.3)
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- REPLACES WATER FILTER CARTRIDGES SUPPLIED WITH SIDE-BY-SIDE REFRIGERATORS WITH ICE AND WATER DISPENSERS
- REDUCES SEDIMENT, TASTE, AND ODOR
- REDUCES CYSTS, PARTICULATES, TURBIDITY, LEAD, CHLORINE, ATRAZINE AND LINDANE
- NSF CERTIFIED
- READY TO INSTALL - NO ASSEMBLY REQUIRED

SIDE PANEL HARDWARE KIT

SPHKDS	APPROX. SHIPPING WEIGHT LB(KG)	3 (1.4)
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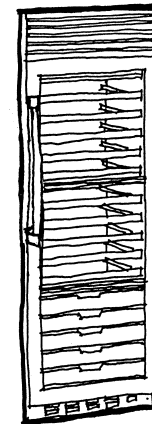
- FOR USE WITH DESIGNER BUILT-IN REFRIGERATOR/FREEZERS
- ALLOWS INSTALLATION OF CUSTOM SIDE PANELS
- KIT CONTAINS BRACKETS, SCREWS AND INSTALLATION INSTRUCTIONS TO MOUNT PANELS ON LEFT AND RIGHT SIDE

BUILT-IN 30"W. FULL HEIGHT WINE CELLARS

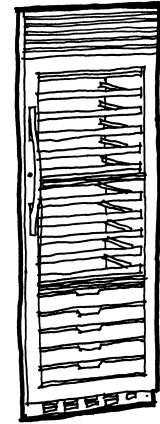
VCWB300 (R/L*) - PROFESSIONAL CLEAR GLASS DOOR
 VCWB300F (R/L*) - PROFESSIONAL FLUTED GLASS DOOR
 DDWB300 (R/L*) - DESIGNER CLEAR GLASS DOOR
 DDWB300F (R/L*) - DESIGNER FLUTED GLASS DOOR
 DFWB300 (R/L*) - FULL OVERLAY CLEAR GLASS DOOR
 DFWB300F (R/L*) - FULL OVERLAY FLUTED GLASS DOOR

APPROX. SHIPPING WEIGHT LB(KG)	575 (261.0)
APPROX. SHIPPING WEIGHT LB(KG)	575 (261.0)
APPROX. SHIPPING WEIGHT LB(KG)	575 (261.0)
APPROX. SHIPPING WEIGHT LB(KG)	575 (261.0)
APPROX. SHIPPING WEIGHT LB(KG)	575 (261.0)
APPROX. SHIPPING WEIGHT LB(KG)	575 (261.0)

- 30"W. X 84"H. X 24"D.
- **EXCLUSIVE TRITEMP™ STORAGE SYSTEM**
 - THREE INDEPENDENT TEMPERATURE ZONES
 - SETTINGS ARE ADJUSTABLE IN EACH ZONE FROM 43°F (6.1°C) TO 65°F (18.3°C)
 - ELECTRONIC CONTROL CENTER MAINTAINS SET TEMPERATURE WITHIN 1.5°F (.83°C)
- **EXCLUSIVE GLASS CONTROL PAD**
- ACCOMMODATES UP TO 150 FULL-SIZE BOTTLES
- VERSATILE SHELVING SYSTEM STORES STANDARD, MAGNUM AND HALF-SIZE BOTTLES
- TWO CONVERTIBLE WINE SHELVES ADJUST TO ALLOW FOR BOTTLE DISPLAY
- SOLID MAPLE WOOD FACINGS MAY BE FINISHED TO COORDINATE WITH SURROUNDING CABINETRY
- COATED WINE SHELVES REDUCE VIBRATION AND HOLD BOTTLES IN PLACE
- SHELVES ARE FULLY REMOVABLE FOR EASY CLEANING
- ULTRAVIOLET RESISTANT TEMPERED GLASS
- BLACK INTERIOR
- LOW INTENSITY LIGHTING
- LOWER ZONE WITH RAISED WOOD FACINGS
- HIGH TEMPERATURE ALARM
- DOOR OPEN ALARM
- HOME SECURITY SYSTEM CONNECTION
- DUAL MAGNET AND SPRING ASSIST DOOR CLOSURE MECHANISM
- KEYED DOOR LOCK
- DOOR STOP POSITIONS OF 90°, 110° AND 120°
- POWER INTERRUPTION SWITCH
- TOP MOUNTED AND FRONT VENTING SEALED REFRIGERATION SYSTEM
- REMOVABLE LOWER KICKPLATE
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX YEAR FULL WARRANTY - SEALED SYSTEM; TWELVE YEAR LIMITED WARRANTY - SEALED SYSTEM

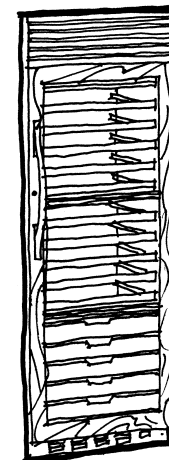


PROFESSIONAL



DESIGNER

Wood/custom
materials



FULL OVERLAY

*R-RIGHT HINGE; L-LEFT HINGE

VCWB/DDWB/DFWB WINE CELLARS

ELECTRICAL

- 5 FT. CORD INCLUDED WITH UNIT
- 2 WIRE WITH GROUND/3PRONG PLUG
- 115 V/60 HZ; MAXIMUM AMPS - 2.0

FINISH DETAILS VCWB

- CLEAR AND FLUTED GLASS DOORS AVAILABLE IN STAINLESS STEEL (SS) - STAINLESS STEEL FRAME AROUND LARGE WINDOW DOOR, STAINLESS STEEL DOOR HANDLE WITH CHROME PLATED BRACKETS.
- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE AND DOOR HANDLE/BRACKETS. SUPER DURABLE, LONG-LASTING BRASS FINISH FOR "HIGH TRAFFIC" PARTS (HANDLE); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

FINISH DETAILS DDWB

- CLEAR AND FLUTED GLASS DOORS AVAILABLE IN STAINLESS STEEL (SS)-STAINLESS STEEL FRAME AROUND LARGE WINDOW DOOR, STAINLESS STEEL DOOR HANDLE.
- BRASS TRIM OPTION (BR) - INCLUDES DOOR HANDLES. SUPER DURABLE, LONG-LASTING BRASS FINISH. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

FINISH DETAILS DFWB

- DFWB ACCEPTS 3/4" THICK CUSTOM PANEL - NO VISIBLE TRIM

FULL HEIGHT WINE CELLAR ACCESSORIES

SIDE PANEL AND TOP KITS

PSSPLZ	PROFESSIONAL SIDE PANEL LEFT	APPROX. SHIPPING WEIGHT LB(KG)	45 (20.2)
PSSPRZ	PROFESSIONAL SIDE PANEL RIGHT	APPROX. SHIPPING WEIGHT LB(KG)	45 (20.2)
DSSPLZ	DESIGNER SIDE PANEL LEFT	APPROX. SHIPPING WEIGHT LB(KG)	45 (20.2)
DSSPRZ	DESIGNER SIDE PANEL RIGHT	APPROX. SHIPPING WEIGHT LB(KG)	45 (20.2)

TOP PANEL KITS

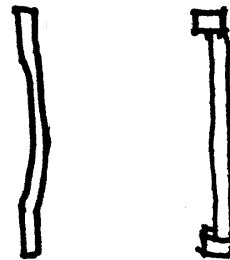
TOP-30	TOP PANEL - 30"W.	APPROX. SHIPPING WEIGHT LB(KG)	21 (9.5)
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- STAINLESS STEEL
- PROVIDES FINISHED "FREESTANDING" LOOK
- UNIT MUST STILL BE SECURED TO WALL

HANDLE KITS

PHKZ6-SS	PROFESSIONAL STAINLESS STEEL HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	7 (3.2)
PHKZ6-BR	PROFESSIONAL BRASS HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	7 (3.2)
DHKZ5-SS	DESIGNER STAINLESS STEEL HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	7 (3.2)
DHKZ5-BR	DESIGNER BRASS HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	7 (3.2)

- FOR USE WITH FULL OVERLAY DFWB WINE CELLARS
- FOR USE ON LOCALLY SUPPLIED FULL OVERLAY PANELS
- INCLUDES HANDLE AND OTHER INSTALLATION HARDWARE
- ALLOWS DFWB WITH FULL OVERLAY PANEL TO COORDINATE WITH OTHER PROFESSIONAL + DESIGNER PRODUCTS



DESIGNER

PROFESSIONAL

UNDERCOUNTER/FREESTANDING 15" w. REFRIGERATED BEVERAGE CENTERS

VUAR150D (R/L*) - PROFESSIONAL SOLID DOOR

DUAR150D (R/L*) - DESIGNER SOLID DOOR

VUAR150 (REVERSIBLE) - PROFESSIONAL CLEAR GLASS DOOR

VUAR150F (REVERSIBLE) - PROFESSIONAL FLUTED GLASS DOOR

VUAR151 (REVERSIBLE) - PROFESSIONAL CLEAR GLASS DOOR

VUAR151F (REVERSIBLE) - PROFESSIONAL FLUTED GLASS DOOR

DUAR150 (REVERSIBLE) - DESIGNER CLEAR GLASS DOOR

DUAR150F (REVERSIBLE) - DESIGNER FLUTED GLASS DOOR

DUAR151 (REVERSIBLE) - DESIGNER CLEAR GLASS DOOR

DUAR151F (REVERSIBLE) - DESIGNER FLUTED GLASS DOOR

DFUR150 (R/L*) - FULL OVERLAY CLEAR GLASS

DFUR150F (R/L*) - FULL OVERLAY FLUTED GLASS

DFUR151 (R/L*) - FULL OVERLAY CLEAR GLASS

DFUR151F (R/L*) - FULL OVERLAY FLUTED GLASS

APPROX. SHIPPING WEIGHT LB(KG) 110 (49.5)

APPROX. SHIPPING WEIGHT LB(KG) 110 (49.5)

APPROX. SHIPPING WEIGHT LB(KG) 110 (49.5)

APPROX. SHIPPING WEIGHT LB(KG) 110 (49.5)

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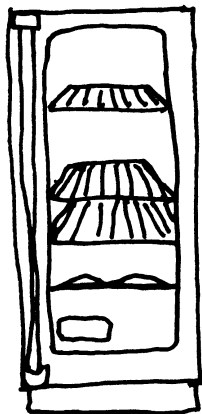
APPROX. SHIPPING WEIGHT LB(KG) 110 (49.5)

APPROX. SHIPPING WEIGHT LB(KG) 110 (49.5)

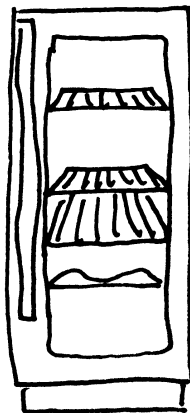
APPROX. SHIPPING WEIGHT LB(KG) 110 (49.5)

- 3.0 CUBIC FEET OF STORAGE
- TWO FULL-DEPTH REMOVABLE WIRE SHELVES
- ONE FULL-DEPTH TEMPERED GLASS SHELF CREATES DISTINCT TEMPERATURE ZONE FOR WINE STORAGE
- WINE SHELF HOLDS FIVE BOTTLES OF WINE AND PULLS OUT FOR EASY ACCESS
- TEMPERATURE ADJUSTS FROM 39-42°F TO 54-56°F
- AUTOMATIC CYCLE DEFROST
- INTERIOR LIGHT - TURNS ON BY SWITCH OR WHEN DOOR IS OPENED
- INSTALL AS UNDERCOUNTER OR FREESTANDING UNIT
- BLACK EXTERIOR CABINET
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX YEAR FULL WARRANTY - SEALED SYSTEM; TWELVE YEAR LIMITED WARRANTY - SEALED SYSTEM
- 151 MODELS HAVE BLACK INTERIOR AND ARE AVAILABLE SPECIAL ORDER

*R=RIGHT HINGE; L=LEFT HINGE

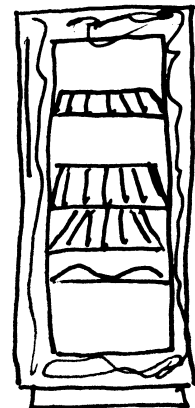


PROFESSIONAL



DESIGNER

Wood/custom
materials
→

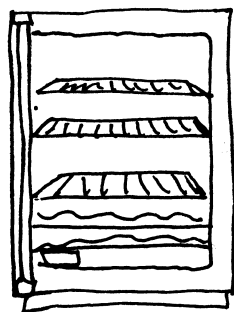


FULL OVERLAY

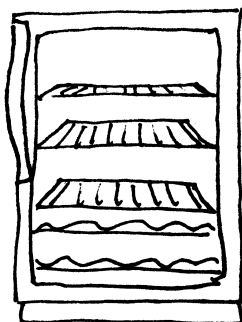
UNDERCOUNTER/FREESTANDING 24" W. REFRIGERATED BEVERAGE CENTERS

VUAR 40D (R/L*) - PROFESSIONAL SOLID DOOR	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)
DUAR 40D (R/L*) - DESIGNER SOLID DOOR	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)
VUAR 40 (REVERSIBLE) - PROFESSIONAL CLEAR GLASS DOOR	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)
VUAR 40F (REVERSIBLE) - PROFESSIONAL FLUTED GLASS DOOR	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)
VUAR 41 (REVERSIBLE) - PROFESSIONAL CLEAR GLASS DOOR	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)
VUAR 41F (REVERSIBLE) - PROFESSIONAL FLUTED GLASS DOOR	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)
DUAR 40 (R/L*) - DESIGNER CLEAR GLASS DOOR	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)
DUAR 40F (R/L*) - DESIGNER FLUTED GLASS DOOR	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)
DUAR 41 (R/L*) - DESIGNER CLEAR GLASS DOOR	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)
DUAR 41F (R/L*) - DESIGNER FLUTED GLASS DOOR	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)
DFUR 40 (R/L*) - FULL OVERLAY CLEAR GLASS	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)
DFUR 40F (R/L*) - FULL OVERLAY FLUTED GLASS	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)
DFUR 41 (R/L*) - FULL OVERLAY CLEAR GLASS	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)
DFUR 41F (R/L*) - FULL OVERLAY FLUTED GLASS	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)

- 6.1 CUBIC FEET OF STORAGE
 - TOP WIRE SHELF HAS 6 1/2" FLIP-UP SECTION TO CHILL OR STORE OPEN WINE BOTTLES OR LARGE CONTAINERS
 - TWO FULL-DEPTH TEMPERED GLASS SHELVES WITH TOP WIRE SHELF HOLD 148 12 OZ. CANS AND CREATE DISTINCT TEMPERATURE ZONES FOR WINE STORAGE
 - TWO WINE SHELVES CRADLE 14 BOTTLES AND PULL OUT FOR EASY ACCESS
 - TEMPERATURE ADJUSTS FROM 39-42°F TO 54-56°F
 - AUTOMATIC CYCLE DEFROST
 - INTERIOR LIGHT - TURNS ON BY SWITCH OR WHEN DOOR IS OPENED
 - INSTALL AS UNDERCOUNTER OR FREESTANDING UNIT
 - BLACK EXTERIOR CABINET
 - TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX YEAR FULL WARRANTY - SEALED SYSTEM; TWELVE YEAR LIMITED WARRANTY - SEALED SYSTEM
 - 141 MODELS HAVE BLACK INTERIOR AND ARE AVAILABLE SPECIAL ORDER
- *R=RIGHT HINGE; L=LEFT HINGE

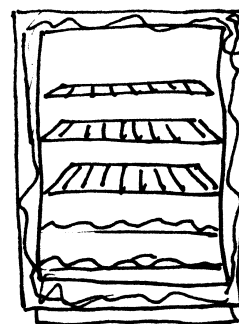


PROFESSIONAL



DESIGNER

Wood/custom
materials

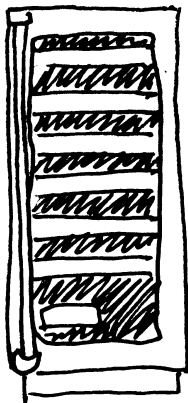


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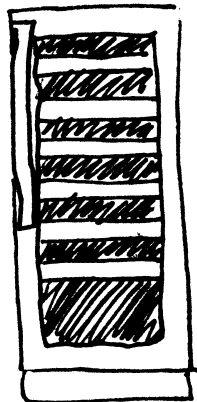
UNDERCOUNTER/FREESTANDING 15" W. WINE CELLARS

VUWC151D (R/L*) - PROFESSIONAL SOLID DOOR	APPROX. SHIPPING WEIGHT LB(KG)	110 (49.5)
DUWC151D (R/L*) - DESIGNER SOLID DOOR	APPROX. SHIPPING WEIGHT LB(KG)	110 (49.5)
VUWC151 (R/L*) - PROFESSIONAL CLEAR GLASS DOOR	APPROX. SHIPPING WEIGHT LB(KG)	110 (49.5)
VUWC151F (R/L*) - PROFESSIONAL FLUTED GLASS DOOR	APPROX. SHIPPING WEIGHT LB(KG)	110 (49.5)
DUWC151 (R/L*) - DESIGNER CLEAR GLASS DOOR	APPROX. SHIPPING WEIGHT LB(KG)	110 (49.5)
DUWC151F (R/L*) - DESIGNER FLUTED GLASS DOOR	APPROX. SHIPPING WEIGHT LB(KG)	110 (49.5)
DFUW151 (R/L*) - FULL OVERLAY CLEAR GLASS	APPROX. SHIPPING WEIGHT LB(KG)	110 (49.5)
DFUW151F (R/L*) - FULL OVERLAY FLUTED GLASS	APPROX. SHIPPING WEIGHT LB(KG)	110 (49.5)

- TEMPERATURE ADJUSTS FROM 40-43°F TO 64-66°F
 - SIX WIRE SHELVES CRADLE 24 BOTTLES OF WINE HORIZONTALLY TO KEEP CORKS MOIST
 - SHELVES ARE COATED TO REDUCE VIBRATION AND HOLD BOTTLES SNUGLY IN PLACE
 - SHELVES CAN BE REMOVED TO STORE MAGNUM OR LARGER BOTTLES
 - ULTRAVIOLET-RESISTANT TEMPERED GLASS AND BLACK INTERIOR PROTECTS WINE FROM HARMFUL LIGHT
 - MAPLE WOOD FACINGS PROVIDE ADDITIONAL ULTRAVIOLET PROTECTION
 - LOW INTENSITY LIGHTING DISPLAYS WINE WITH MINIMAL HEAT AND LIGHT OUTPUT
 - LIGHT TURNS ON WHEN DOOR IS OPENED OR BY SWITCH TO ILLUMINATE CONTENTS
 - KEYED DOOR LOCK PROVIDES PROTECTION FOR STORED WINES (GLASS DOOR MODELS)
 - MUST BE ORDERED RIGHT OR LEFT HINGE
 - BLACK EXTERIOR CABINET
 - INSTALL AS UNDERCOUNTER OR FREESTANDING UNIT
 - TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX YEAR FULL WARRANTY - SEALED SYSTEM; TWELVE YEAR LIMITED WARRANTY - SEALED SYSTEM
 - 151D SOLID DOOR MODELS ARE AVAILABLE SPECIAL ORDER
- *R=RIGHT HINGE; L=LEFT HINGE

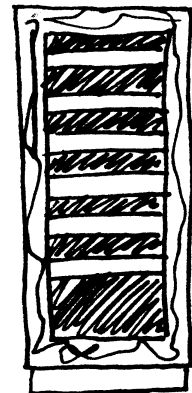


PROFESSIONAL



DESIGNER

Wood/custom materials



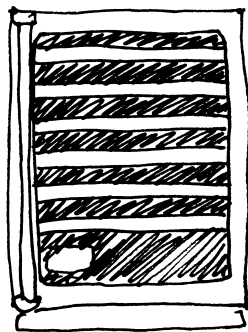
FULL OVERLAY

UNDERCOUNTER/FREESTANDING 24" W. WINE CELLARS

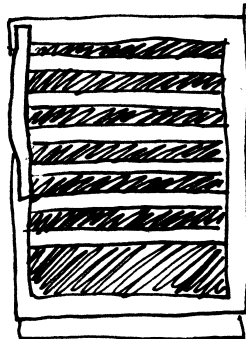
VUWC141D (R/L*) - PROFESSIONAL SOLID DOOR	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)
DUWC141D (R/L*) - DESIGNER SOLID DOOR	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)
VUWC141 (R/L*) - PROFESSIONAL CLEAR GLASS DOOR	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)
VUWC141F (R/L*) - PROFESSIONAL FLUTED GLASS DOOR	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)
DUWC141 (R/L*) - DESIGNER CLEAR GLASS DOOR	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)
DUWC141F (R/L*) - DESIGNER FLUTED GLASS DOOR	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)
DFUWC141 (R/L*) - FULL OVERLAY CLEAR GLASS	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)
DFUWC141F (R/L*) - FULL OVERLAY FLUTED GLASS	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)

- TEMPERATURE ADJUSTS FROM 40-43°F TO 64-66°F
- SIX WIRE SHELVES PLUS BOTTOM WOOD CRADLE HOLD 54 BOTTLES OF WINE HORIZONTALLY TO KEEP CORKS MOIST
- SHELVES ARE COATED TO REDUCE VIBRATION AND HOLD BOTTLES SNUGLY IN PLACE
- SHELVES CAN BE REMOVED TO STORE MAGNUM OR LARGER BOTTLES
- ULTRAVIOLET-RESISTANT TEMPERED GLASS AND BLACK INTERIOR PROTECTS WINE FROM HARMFUL LIGHT
- MAPLE WOOD FACINGS PROVIDE ADDITIONAL ULTRAVIOLET PROTECTION
- LOW INTENSITY LIGHTING DISPLAYS WINE WITH MINIMAL HEAT AND LIGHT OUTPUT
- LIGHT TURNS ON WHEN DOOR IS OPENED OR BY SWITCH TO ILLUMINATE CONTENTS
- KEYED DOOR LOCK PROVIDES PROTECTION FOR STORED WINES (GLASS DOOR MODELS)
- MUST BE ORDERED RIGHT OR LEFT HINGE
- BLACK EXTERIOR CABINET
- INSTALL AS UNDERCOUNTER OR FREESTANDING UNIT
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX YEAR FULL WARRANTY - SEALED SYSTEM; TWELVE YEAR LIMITED WARRANTY - SEALED SYSTEM
- 141D SOLID DOOR MODELS ARE AVAILABLE SPECIAL ORDER

*R=RIGHT HINGE; L=LEFT HINGE

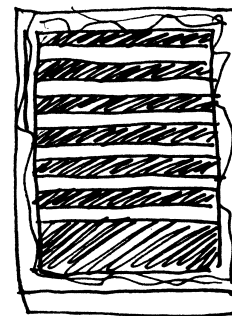


PROFESSIONAL



DESIGNER

Wood/custom
materials



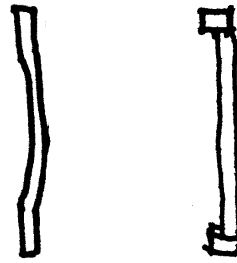
FULL OVERLAY

UNDERCOUNTER/FREESTANDING REFRIGERATED BEVERAGE CENTER AND WINE CELLAR ACCESSORIES

HANDLE KITS

PHK30-SS	PROFESSIONAL STAINLESS STEEL HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	6 (2.7)
PHK30-BR	PROFESSIONAL BRASS HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	6 (2.7)
DHK18-SS	DESIGNER STAINLESS STEEL HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	5 (2.3)
DHK18-BR	DESIGNER BRASS HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	5 (2.3)

- FOR USE WITH DFUR OR DFUW
- FOR USE ON LOCALLY SUPPLIED FULL OVERLAY PANELS
- INCLUDES ONE HANDLE AND INSTALLATION HARDWARE
- ALLOWS FULL OVERLAY PRODUCTS TO COORDINATE WITH OTHER PROFESSIONAL + DESIGNER PRODUCTS



DESIGNER PROFESSIONAL

VUAR/DUAR/DFUR REFRIGERATED BEVERAGE CENTERS AND VUWC/DUWC/DFUW WINE CELLARS

ELECTRICAL

- 7 FT. CORD INCLUDED WITH UNIT
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 115 V/60 HZ; MAXIMUM AMPS - 15"W. MODEL - 3.0; 24"W. MODEL - 3.3

FINISH DETAILS - VUAR/VUWC

- CLEAR AND FLUTED DOORS
 - AVAILABLE IN STAINLESS STEEL (SS) □ STAINLESS STEEL FRAME AROUND LARGE WINDOW DOOR, STAINLESS STEEL DOOR
 - HANDLE WITH CHROME PLATED BRACKETS AND BLACK EXTERIOR CABINET
- SOLID DOOR
 - BLACK (BK), WHITE (WH), STAINLESS STEEL (SS), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB), AND EGGPLANT (EP)
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL HANDLE WITH CHROME PLATED BRACKETS AND BLACK EXTERIOR CABINET
- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE AND DOOR HANDLE/BRACKETS. ALL BRASS COMPONENTS HAVE A DURABLE, PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE

FINISH DETAILS - DUAR/DUWC

- CLEAR AND FLUTED DOORS
 - AVAILABLE IN STAINLESS STEEL (SS) - STAINLESS STEEL FRAME AROUND LARGE WINDOW DOOR, STAINLESS STEEL DOOR
 - HANDLE WITH CHROME PLATED BRACKETS AND BLACK EXTERIOR CABINET
- SOLID DOOR
 - BLACK (BK), WHITE (WH), STAINLESS STEEL (SS), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG)
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE CAST STAINLESS STEEL HANDLE AND BLACK EXTERIOR CABINET
- BRASS TRIM OPTION (BR) - FOR DOOR HANDLE. ALL BRASS COMPONENTS HAVE A DURABLE, PROTECTIVE COATING FOR MAINTENANCE - FREE NORMAL USE

FINISH DETAILS - DFUR/DFUW

- CLEAR AND FLUTED DOORS

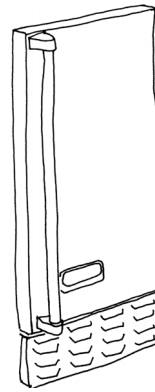
UNDERCOUNTER/FREESTANDING 15" W. ICE MACHINE

VUIM150D (R/L*) - PROFESSIONAL SOLID DOOR
DUIM150D (R/L*) - DESIGNER SOLID DOOR

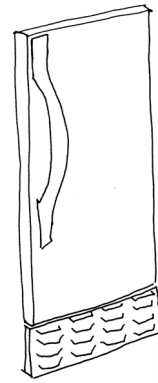
APPROX. SHIPPING WEIGHT LB(KG) 110 (49.5)
APPROX. SHIPPING WEIGHT LB(KG) 110 (49.5)

- 3/4" SQUARE CLEAR ICE
- PRODUCES UP TO 35 LBS. OF ICE PER DAY
- HEAVY-DUTY ICE SCOOP INCLUDED
- 35 LB. CAPACITY ICE BIN
- DRAINING PROCESS AUTOMATICALLY REMOVES OLD ICE TO ENSURE A CONSTANT SUPPLY OF FRESH ICE
- EQUIPPED WITH CLEANING MODE
- INSTALL AS UNDERCOUNTER OR FREESTANDING UNIT
- BLACK EXTERIOR CABINET
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX YEAR FULL WARRANTY - SEALED SYSTEM; TWELVE YEAR LIMITED WARRANTY - SEALED SYSTEM

*R=RIGHT HINGE; L=LEFT HINGE



PROFESSIONAL



DESIGNER

SEALED RESERVOIR DRAIN PUMP

DP-VUIM

APPROX. SHIPPING WEIGHT LB(KG) 2 (0.9)

- EXCLUSIVELY FOR ICE MACHINES
- FOR USE WHEN FLOOR DRAIN IS NOT AVAILABLE
- COMPLETELY SEALED RESERVOIR
- UNIT SHUTS OFF POWER TO ICE MACHINE IN THE EVENT OF A PUMP FAILURE
- SPECIAL DESIGN MAKES THE POSSIBILITY OF FOREIGN MATERIAL CLOGGING PUMP VERY REMOTE
- CHECK VALVE IN DISCHARGE TUBE PREVENTS DISCHARGE WATER FROM FLOWING BACK INTO THE PUMP
- SUPPLIED WITH 2 WIRE WITH GROUND/3 PRONG PLUG FOR CONNECTION TO 115V/60HZ AND INCORPORATES A POWER RECEPTACLE INTO WHICH THE ICE MACHINE IS PLUGGED
- INCLUDES PUMP AND OTHER PARTS/HARDWARE

VUIM/DUIM SERIES ICE MACHINES

ELECTRIC

- 7 FT. CORD INCLUDED WITH UNIT
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 115V/60HZ; MAXIMUM AMPS - 3.0

VUIM FINISH DETAILS

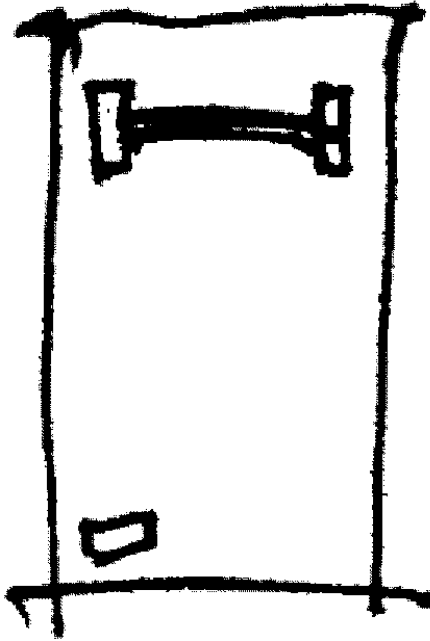
- SOLID DOOR
- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB), AND EGG-PLANT (EP)
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL HANDLE WITH CHROME PLATED BRACKETS AND BLACK EXTERIOR CABINET.

- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE AND DOOR HANDLE/BRACKETS. SUPER DURABLE, LONG LASTING BRASS FINISH FOR "HIGH TRAFFIC" PARTS (HANDLE); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE

DUIM FINISH DETAILS

- SOLID DOOR
- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG)
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL HANDLE AND BLACK EXTERIOR CABINET.
- BRASS TRIM OPTION (BR) - DOOR HANDLE. SUPER DURABLE, LONG LASTING BRASS FINISH.

VIKING



PROFESSIONAL AND DESIGNER
KITCHEN CLEANUP PRODUCTS

UNDERCOUNTER DISHWASHERS

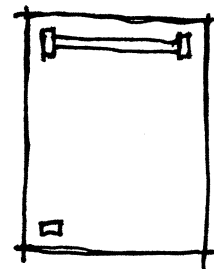
DFUD042P	PROFESSIONAL DOOR PANEL	APPROX. SHIPPING WEIGHT LB(KG)	130 (58.5)
DFUD042D	DESIGNER DOOR PANEL	APPROX. SHIPPING WEIGHT LB(KG)	130 (58.5)
DFUD142P	PROFESSIONAL DOOR PANEL	APPROX. SHIPPING WEIGHT LB(KG)	130 (58.5)
DFUD142D	DESIGNER DOOR PANEL	APPROX. SHIPPING WEIGHT LB(KG)	130 (58.5)
DFUD04Z	"NO FRONT"	APPROX. SHIPPING WEIGHT LB(KG)	113 (51.0)
DFUD14Z	"NO FRONT"	APPROX. SHIPPING WEIGHT LB(KG)	113 (51.0)

- SHIPPED WITH STAINLESS STEEL DOOR INSTALLED OR "NO FRONT" TO ACCEPT CUSTOM FULL OVERLAY PANEL OR OPTIONAL DOOR PANEL
- CONTROLS LOCATED ON TOP OF INNER DOOR; CONTROLS ARE HIDDEN WHEN DOOR IS CLOSED

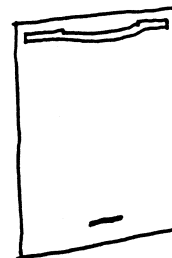
- STAINLESS STEEL TANK/INNER DOOR
- QUIET CLEAN SYSTEM™ WITH ASPHALT, FELT, AND FOAM INSULATION
- SEPARATE MOTORS/PUMPS FOR CIRCULATION AND DRAIN
- "SUPER-EXTENDABLE" GRAPHITE NYLON RACKS
- AUTOMATIC WATER HEATING (85°F-170°F)
- MULTI-LEVEL WASH SYSTEM
- TRIPLE FILTRATION AND WASTE REMOVAL SYSTEM
- CONVECT-AIR™ FAN DRYING
- ACCOMMODATES 16 INTERNATIONAL PLACE SETTINGS
- EXTRA-TALL TANK ALLOWS TALLER DISHES TO BE PLACED IN UPPER RACK
 - ELIMINATES NEED FOR TOP FILL STRIP
 - ALLOWS FULL SIZE PLATES TO BE LOADED IN UPPER RACK
- POTS/PANS, HEAVY WASH, NORMAL WASH, LIGHT/CHINA, QUICK WASH

AND

- RINSE/HOLD
- OPTIONS INCLUDE: TEMP SELECTION, EXTRA DRY AND FIVE HOUR DELAY
- END OF CYCLE SIGNAL
- DFUD14Z EXTRA FEATURES:
 - LARGE CUTLERY/UTENSIL CRADLE
 - INTERIOR LIGHT
 - OPTIONS INCLUDE: TEMP SELECTION, EXTRA DRY, FIVE HOUR DELAY, EXPRESS AND TOP OR BOTTOM BASKET ONLY
 - CONTROL LOCK SAFETY FEATURE
- TWENTY-FIVE-YEAR LIMITED WARRANTY - SS TANK + INNER DOOR; FIVE-YEAR LIMITED WARRANTY - RACKS, MOTORS/PUMPS ASSEMBLY AND WATER DISTRIBUTION SYSTEM

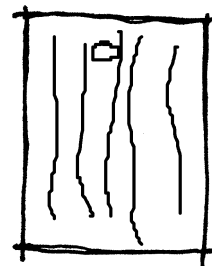


PROFESSIONAL



DESIGNER

Wood/custom
materials
→



FULL OVERLAY

UNDERCOUNTER DISHWASHER ACCESSORIES

DOOR PANELS

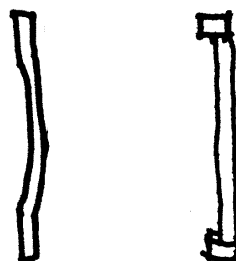
PTDZ4	PROFESSIONAL DOOR PANEL	APPROX. SHIPPING WEIGHT LB(KG)	14 (6.3)
DTDZ4	DESIGNER DOOR PANEL	APPROX. SHIPPING WEIGHT LB(KG)	14 (6.3)

- FOR USE WITH DFUD DISHWASHER
- ALLOWS DFUD TO COORDINATE WITH OTHER PROFESSIONAL AND DESIGNER PRODUCTS
- SPECIFY FINISH

HANDLE KITS

PHKZ3-SS	PROFESSIONAL STAINLESS STEEL HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	5 (2.3)
PHKZ3-BR	PROFESSIONAL BRASS HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	5 (2.3)
DHKZ0-SS	PROFESSIONAL STAINLESS STEEL HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	5 (2.3)
DHKZ0-BR	PROFESSIONAL BRASS HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	5 (2.3)

- FOR USE WITH DFUD DISHWASHER
- FOR USE ON LOCALLY SUPPLIED FULL-OVERLAY PANELS
- INCLUDES HANDLE AND INSTALLATION HARDWARE
- ALLOWS DFUD WITH FULL OVERLAY PANEL TO COORDINATE WITH OTHER PROFESSIONAL + DESIGNER PRODUCTS



DESIGNER PROFESSIONAL

DFUD SERIES DISHWASHERS

DISHWASHER SHIPPED WITH TWO SS SIDE TRIM STRIPS (1/4"W.) FOR 24"W. CUTOUT, 6 1/2 FOOT, 3/4" ID "CRIMP-PROOF" RUBBER DRAIN HOSE, 6FT WATER TUBING WITH 3/8" COMPRESSION FITTING AND 6 FOOT ELECTRICAL CORD.

ELECTRIC

- 3-PRONG ELECTRICAL CORD SUPPLIED WITH UNIT
- 120V/60HZ; MAXIMUM AMPS - 15.0

WATER/DRAIN

- 120°F MINIMUM HOT WATER AT THE DISHWASHER RECOMMENDED; DISHWASHER WILL, HOWEVER, PERFORM PROPERLY WITH COLD WATER
- FOR DRAIN, USE FACTORY PACKED DRAIN HOSE WITH MINIMUM 20" HIGH LOOP
- CHECK LOCAL CODES FOR DRAIN AIR GAP REQUIREMENT

FINISH DETAILS FOR PROFESSIONAL DOOR PANELS

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND EGGPLANT (EP)
- ALL FINISHES HAVE STAINLESS STEEL HANDLE WITH CHROME PLATED BRACKETS

FINISH DETAILS FOR DESIGNER DOOR PANELS

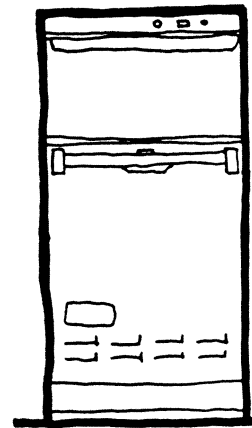
- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG) AND GRAPHITE GRAY (GG)
- BRASS TRIM OPTION (BR) AVAILABLE FOR ALL FINISHES

UNDERCOUNTER 18" W. TRASH COMPACTORS

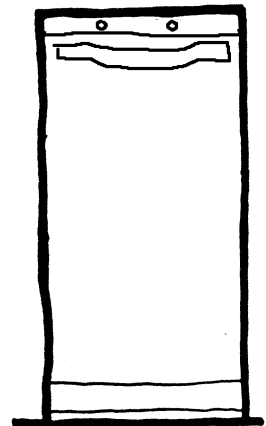
VUC181 PROFESSIONAL DOOR
 DUC180 DESIGNER DOOR
 DFC180 FULL OVERLAY DOOR

APPROX. SHIPPING WEIGHT (LB/KG)
 210 (94.5)

- COMMERCIAL-TYPE STYLING AND CONSTRUCTION
- BUILT-IN SMALL LITTER AREA
- BUILT-IN STORAGE COMPARTMENT
- LARGE 1.7 CU. FT. TRASH DRAWER
- BREAK-AWAY TRASH BASKET WITH PRESSURE RELEASE PLATE
- ACTIVATED CHARCOAL AIR FILTER/FAN/LIGHT
- 1/2 HP MOTOR WITH 3000 POUNDS OF FORCE (DELIVERED AT ALL POSITIONS AND AT ALL POINTS OF THE RAM HEAD)
- HEAVY GAUGE STEEL FRAME AND DOUBLE REINFORCED

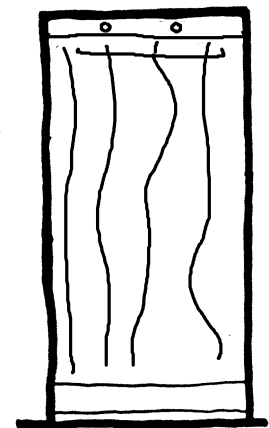


PROFESSIONAL



DESIGNER

Wood/Custom
Materials
→



FULL OVERLAY

VUC/DUC/DFC SERIES COMPACTORS

ELECTRIC

- 6 FT. CORD INCLUDED WITH COMPACTOR
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 115V/60HZ; MAXIMUM AMPS - 9.0

FINISH DETAILS FOR VUC COMPACTORS

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB), AND EG-PLANT (EP)
 - FINISH DESIGNATES DOOR AND DRAWER PANEL. ALL FINISHES HAVE STAINLESS STEEL CONTROL PANEL WITH BLACK GRAPHICS, STAINLESS STEEL LITTER DOOR PULL, AND STAINLESS STEEL DRAWER HANDLE WITH CHROME PLATED BRACKETS. THE CONTROL PANEL SWITCHES FOR ALL FINISHES ARE BLACK.
 - BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES NAMEPLATE, DRAWER HANDLE/BRACKETS, AND LITTER DOOR PULL.
- SUPER DURABLE, LONG LASTING BRASS FINISH ON "HIGH TRAFFIC" PARTS (HANDLES); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

FINISH DETAILS - FOR DUC MODELS

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG) AND GRAPHITE GRAY (GG)
- FINISH DESIGNATES DOOR AND CONTROL PANEL.
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES DRAWER HANDLE AND RELEASE LEVER. SUPER DURABLE, LONG LASTING BRASS FINISH ON "HIGH TRAFFIC" PARTS (HANDLES); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

FINISH DETAILS - FOR DFC MODELS

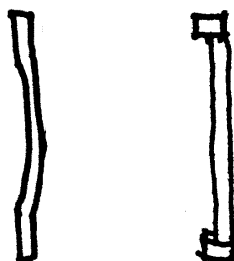
- DESIGNED TO HAVE A CUSTOM FRONT PANEL AND DO NOT HAVE AN EXTERIOR FINISH. CONTROL PANEL ON DFC MODELS IS STAINLESS STEEL

UNDERCOUNTER TRASH COMPACTOR ACCESSORIES

HANDLE KITS

PHK17-SS	PROFESSIONAL STAINLESS STEEL HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	2 (0.9)
PHK17-BR	PROFESSIONAL BRASS HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	2 (0.9)
DHK17-SS	DESIGNER STAINLESS STEEL HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	4 (1.8)
DHK17-BR	DESIGNER BRASS HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	4 (1.8)

- FOR USE WITH DFC TRASH COMPACTOR
- FOR USE ON LOCALLY SUPPLIED CUSTOM PANELS
- INCLUDES HANDLE AND INSTALLATION HARDWARE
- ALLOWS DFC WITH CUSTOM PANEL TO COORDINATE WITH OTHER PROFESSIONAL AND DESIGNER PRODUCTS



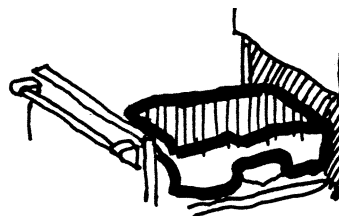
DESIGNER PROFESSIONAL

BAGS AND TIES (15 PER PACK)

TCBC (12 BOXES OF 15 BAGS)

APPROX. SHIPPING WEIGHT LB(KG) 38 (17.1)

- 5 BAGS SHIPPED WITH PRODUCT
- SPECIFICALLY DESIGNED FOR 18"W. UNIT
- PREPUNCHED HOLES MATCH RETAINER BUTTONS
- 3 1/2 MIL THICK

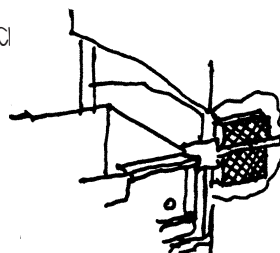


CHARCOAL FILTER

ACF-VUC

APPROX. SHIPPING WEIGHT LB(KG) 1 (.05)

- ONE SHIPPED WITH PRODUCT
- REPLACE EVERY 6-9 MONTHS
- CAPTURES AND REMOVES ODORS RATHER THAN "PERFUME" APPROACH

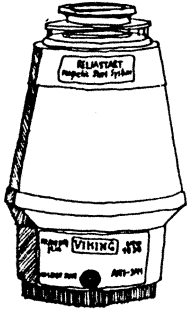


HEAVY-DUTY FOOD WASTE DISPOSERS

CONTINUOUS FEED DISPOSER

VCFW1020

APPROX. SHIPPING WEIGHT (LB/KG) 36 (16.2)

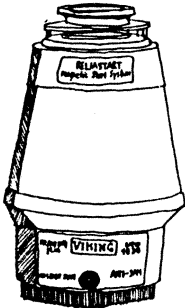


- 1 HP INSTANT START MOTOR (62 OZ. FT. START TORQUE-MOST POWERFUL AVAILABLE)
- FULL INSULATION
- POWER PLUS JAM-INATOR™ BUTTON
- ANTI-JAM AUTO REVERSING
- CAST GRIND ELEMENTS (QUIET FIXED IMPELLERS)
- SS AND CAST IRON HOUSINGS
- EASY MOUNT INSTALLATION
- 7 YEAR FULL WARRANTY

BATCH FEED DISPOSER

VBFW1030

APPROX. SHIPPING WEIGHT (LB/KG) 36 (16.2)



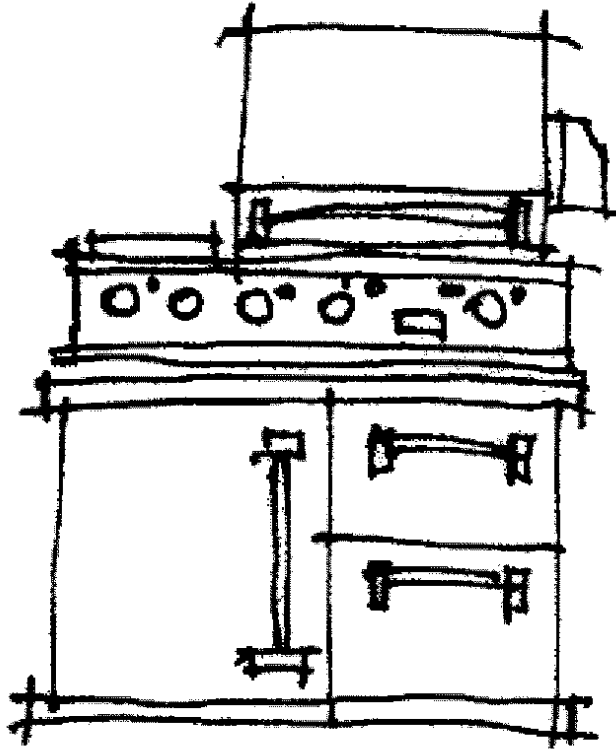
- RELIASTART MAGNETIC START
- 1 HP INSTANT START MOTOR (62 OZ. FT. START TORQUE-MOST POWERFUL AVAILABLE)
- FULL INSULATION
- POWER PLUS JAM-INATOR™ BUTTON
- ANTI-JAM AUTO REVERSING
- CAST GRIND ELEMENTS (QUIET FIXED IMPELLERS)
- SS AND CAST IRON HOUSINGS
- EASY MOUNT INSTALLATION
- 7 YEAR FULL WARRANTY

DISPOSER SHIPPED WITH 1 1/2" OD WASTE LINE SPOUT WITH GASKET AND HAS 7/8" OD STAINLESS STEEL DISHWASHER CONNECT TUBE

ELECTRIC

- HARD WIRE DIRECT WITH 2-WIRE WITH GROUND
- 120 V/60HZ, MAXIMUM AMPS - 10.0

VIKING



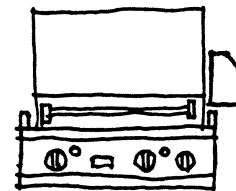
PROFESSIONAL AND DESIGNER
OUTDOOR PRODUCTS

T-SERIES OUTDOOR ULTRA-PREMIUM GAS GRILLS WITH GOURMET-GLO™ ROTISSERIE

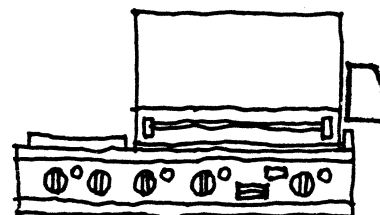
VG-BQ300-2RT-N NATURAL	APPROX. SHIPPING WEIGHT LB(KG)	325 (147.5)
VG-BQ300-2RT-L LP/PROPANE	APPROX. SHIPPING WEIGHT LB(KG)	325 (147.5)
VG-BQ412-2RT-N NATURAL	APPROX. SHIPPING WEIGHT LB(KG)	350 (158.9)
VG-BQ412-2RT-L LP/PROPANE	APPROX. SHIPPING WEIGHT LB(KG)	350 (158.9)
VG-BQ410-3RT-N NATURAL	APPROX. SHIPPING WEIGHT LB(KG)	350 (172.5)
VG-BQ410-3RT-L LP/PROPANE	APPROX. SHIPPING WEIGHT LB(KG)	350 (172.5)
VG-BQ532-3RT-N NATURAL	APPROX. SHIPPING WEIGHT LB(KG)	460 (208.8)
VG-BQ532-3RT-L LP/PROPANE	APPROX. SHIPPING WEIGHT LB(KG)	460 (208.8)
VG-BQ530-4RT-N NATURAL	APPROX. SHIPPING WEIGHT LB(KG)	490 (222.5)
VG-BQ530-4RT-L LP/PROPANE	APPROX. SHIPPING WEIGHT LB(KG)	490 (222.5)

- **VG-BQ300-2RT** 2-25,000 BTU STAINLESS STEEL GRILL BURNERS (ONE IS DUAL PURPOSE GRILL/SMOKER BURNER) WITH STAINLESS STEEL DRIP GUARDS
- **VG-BQ412-2RT** 2-25,000 BTU STAINLESS STEEL GRILL BURNERS (ONE IS DUAL PURPOSE GRILL/SMOKER BURNER) WITH STAINLESS STEEL DRIP GUARDS
 - DOUBLE 15,000 BTU STAINLESS STEEL SIDE BURNERS WITH PORCELAINIZED "V" GRATES AND STAINLESS STEEL COVER
- **VG-BQ410-3RT** 3-25,000 BTU STAINLESS STEEL GRILL BURNERS (ONE IS DUAL PURPOSE GRILL/SMOKER BURNER) WITH STAINLESS STEEL DRIP GUARDS
 - 5.81 SQ. FT. (836 SQ. IN./2123 SQ. CM.) GRILLING AREA
- **VG-BQ532-3RT** 3-25,000 BTU STAINLESS STEEL GRILL BURNERS (ONE IS DUAL PURPOSE GRILL/SMOKER BURNER) WITH STAINLESS STEEL DRIP GUARDS
 - DOUBLE 15,000 BTU STAINLESS STEEL SIDE BURNERS WITH PORCELAINIZED "V" GRATES AND STAINLESS STEEL COVER
 - 5.81 SQ. FT. (836 SQ. IN./2123 SQ. CM.) GRILLING AREA
- **VG-BQ530-4RT** 4-25,000 BTU STAINLESS STEEL GRILL BURNERS (ONE IS DUAL PURPOSE GRILL/SMOKER BURNER) WITH STAINLESS STEEL DRIP GUARDS
 - 2-15,000 BTU GOURMET-GLO INFRARED REAR BURNER WITH ROTISSERIE MOTOR, 1/2" ROTISSERIE ROD AND HEAVY-DUTY FORKS
 - 7.8 SQ. FT. (1,120 SQ. IN./2,845 SQ. CM.) GRILLING AREA
 - 15,000 BTU GOURMET-GLO INFRARED REAR BURNER WITH ROTISSERIE MOTOR, 1/2" ROTISSERIE ROD AND HEAVY-DUTY FORKS
 - ELECTRONIC IGNITION POWERED BY A 9 VOLT BATTERY
 - PORCELAINIZED COOKING GRIDS
 - 3.91 SQ. FT. (563 SQ. IN./1,430 SQ. CM.) GRILLING AREA
 - STAINLESS STEEL FLAVOR GENERATOR PLATES
 - REMOVABLE SMOKER BOX
 - ADJUSTABLE THREE POSITION CHROME-PLATED WARMING RACK
 - STAINLESS STEEL DRIP TRAY WITH AN INDIVIDUAL GREASE MANAGEMENT TRAY AND STAINLESS STEEL BALL BEARING ROLLER GLIDES
 - THERMOMETER ON CANOPY INDICATES TEMPERATURE RANGE FOR GRILLING, SMOKING AND WARMING
 - CAN BE BUILT-IN OR PORTABLE WITH CART ACCESSORY - SOLD SEPARATELY (SEE ACCESSORIES P.119)
 - SIDE BURNERS MAY BE INSTALLED AS AN ACCESSORY - SOLD SEPARATELY (SEE ACCESSORIES P.128)
 - FIVE-YEAR LIMITED - GRILL BURNER ASSEMBLIES AND INFRARED BURNERS
 - LIFETIME LIMITED - ALL STAINLESS STEEL COMPONENTS INCLUDING BURNERS AND PORCELAIN GRILL GRATES

MUST SPECIFY NATURAL GAS (N) OR LP/PROPANE (L)



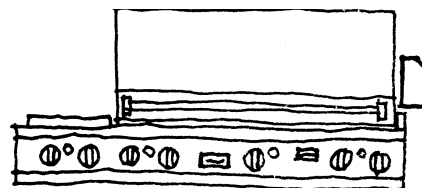
30" GRILL - VG-BQ300-2RT



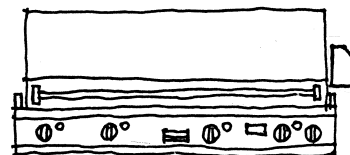
41" GRILL WITH SIDE BURNERS
VG-BQ412-2RT



41" GRILL - VG-BQ410-3RT



53" GRILL WITH SIDE BURNERS
VG-BQ532-3RT



53" GRILL - VG-BQ530-4RT

T-SERIES OUTDOOR ULTRA-PREMIUM GAS GRILLS WITH TRUSEAR INFRARED BURNER AND GOURMET-GLO™ ROTISSERIE

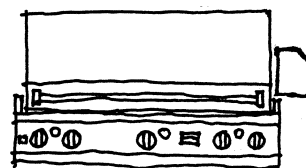
VG-IQ410-3RT-N	NATURAL	APPROX. SHIPPING WEIGHT LB(KG)	380 (172.5)
VG-IQ410-3RT-L	LP/PROPANE	APPROX. SHIPPING WEIGHT LB(KG)	380 (177.5)
VG-IQ532-3RT-N	NATURAL	APPROX. SHIPPING WEIGHT LB(KG)	460 (208.8)
VG-IQ532-3RT-L	LP/PROPANE	APPROX. SHIPPING WEIGHT LB(KG)	460 (208.8)
VG-IQ530-4RT-N	NATURAL	APPROX. SHIPPING WEIGHT LB(KG)	490 (222.5)
VG-IQ530-4RT-L	LP/PROPANE	APPROX. SHIPPING WEIGHT LB(KG)	490 (222.5)

- **VG-IQ410-3RT** 2-25,000 BTU STAINLESS STEEL GRILL BURNERS (ONE IS DUAL PURPOSE GRILL/SMOKER BURNER) WITH STAINLESS STEEL DRIP GUARDS
- 15,000 BTU GOURMET-GLO INFRARED REAR BURNER WITH ROTISSERIE MOTOR, 1/2" ROTISSERIE ROD AND HEAVY-DUTY FORKS
- 5.81 SQ. FT. (836 SQ. IN./2123 SQ. CM) GRILLING AREA
- **VG-IQ532-3RT** 2-25,000 BTU STAINLESS STEEL GRILL BURNERS (ONE IS DUAL PURPOSE GRILL/SMOKER BURNER) WITH STAINLESS STEEL DRIP GUARDS
- 15,000 BTU GOURMET-GLO INFRARED REAR BURNER WITH ROTISSERIE MOTOR, 1/2" ROTISSERIE ROD AND HEAVY-DUTY FORKS
- DOUBLE 15,000 BTU STAINLESS STEEL SIDE BURNERS WITH PORCELAINIZED "V" GRATES AND STAINLESS STEEL COVER
- 5.81 SQ. FT. (836 SQ. IN./2123 SQ. CM) GRILLING AREA
- **VG-IQ530-4RT** 3-25,000 BTU STAINLESS STEEL GRILL BURNERS (ONE IS DUAL PURPOSE GRILL/SMOKER BURNER) WITH STAINLESS STEEL DRIP GUARDS
- 2-15,000 BTU GOURMET-GLO INFRARED REAR BURNER WITH ROTISSERIE MOTOR, 1/2" ROTISSERIE ROD AND HEAVY-DUTY FORKS
- 7.8 SQ. FT. (1,120 SQ. IN./2,845 SQ. CM) GRILLING AREA
- TRUSEAR INCONEL STAINLESS STEEL INFRARED GRILL BURNER
- 30,000 BTUS - HIGH
- 17,500 BTUS - LOW
- ELECTRONIC IGNITION POWERED BY A 9 VOLT BATTERY
- PORCELAINIZED COOKING GRIDS
- STAINLESS STEEL FLAVOR GENERATOR PLATES
- REMOVABLE SMOKER BOX
- ADJUSTABLE THREE POSITION CHROME PLATED WARMING RACK
- STAINLESS STEEL DRIP TRAY WITH TWO INDIVIDUAL GREASE MANAGEMENT TRAYS AND STAINLESS STEEL BALL BEARING ROLLER GLIDES
- THERMOMETER ON CANOPY INDICATES TEMPERATURE RANGE FOR GRILLING, SMOKING AND WARMING
- CAN BE BUILT-IN OR PORTABLE WITH CART ACCESSORY - SOLD SEPARATELY (SEE

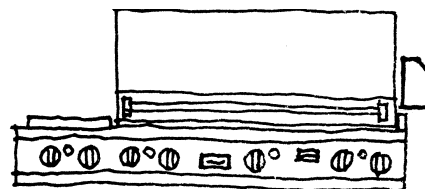
ACCESSORIES P.119)

- FIVE-YEAR LIMITED - GRILL BURNER ASSEMBLIES AND INFRARED BURNERS
- LIFETIME LIMITED - ALL STAINLESS STEEL COMPONENTS INCLUDING BURNERS AND PORCELAIN GRILL GRATES

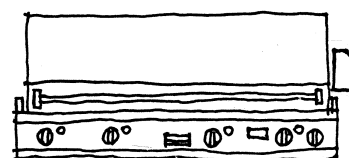
MUST SPECIFY NATURAL GAS (N) OR LP/PROPANE (L)



41" GRILL - VG-IQ410-3RT



53" GRILL WITH SIDE BURNERS
VG-IQ532-3RT



53" GRILL - VG-IQ530-4RT

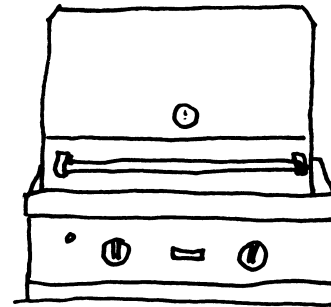
T-SERIES OUTDOOR 30"W. PREMIUM GAS GRILL

T-SERIES OUTDOOR 30"W. PREMIUM GAS GRILL

VG-BQ030-2T-N NATURAL
VG-BQ030-2T-L LP/PROPANE

APPROX. SHIPPING WEIGHT LB(KG) 235 (106.6)
APPROX. SHIPPING WEIGHT LB(KG) 235 (106.6)

- 2-25,000 BTU STAINLESS STEEL GRILL BURNERS WITH STAINLESS STEEL DRIP GUARDS
- ELECTRONIC IGNITION POWERED BY A 9 VOLT BATTERY
- PORCELAINIZED COOKING GRIDS
- 3.91 SQ. FT (563 SQ. IN./1,430 SQ. CM.) GRILLING AREA
- STAINLESS STEEL FLAVOR GENERATOR PLATES
- ADJUSTABLE THREE POSITION CHROME-PLATED WARMING RACK
- STAINLESS STEEL DRIP TRAY
- THERMOMETER ON CANOPY INDICATES TEMPERATURE RANGE FOR GRILLING AND WARMING
- CAN BE BUILT-IN OR PORTABLE WITH CART ACCESSORY - SOLD SEPARATELY (SEE ACCESSORIES P.119)
- SIDE BURNERS MAY BE INSTALLED AS AN ACCESSORY - SOLD SEPARATELY (SEE ACCESSORIES P.128)
- FIVE-YEAR LIMITED - GRILL BURNER ASSEMBLIES
- LIFETIME LIMITED - ALL STAINLESS STEEL COMPONENTS INCLUDING BURNERS AND PORCELAIN GRILL GRATES



VG-BQ/VG-IQ T-SERIES 30" PREMIUM OUTDOOR GAS GRILLS

- GRILLS SHOULD BE ORDERED FOR USE WITH LP/PROPANE (L) OR NATURAL GAS (N)
- GRILLS ORDERED FOR USE WITH LP/PROPANE GAS ARE EQUIPPED WITH A HIGH CAPACITY HOSE/REGULATOR ASSEMBLY FOR CONNECTION TO A STANDARD 20LB. LP/PROPANE GAS CYLINDER EQUIPPED WITH A TYPE 1, QCC-1 CONNECTOR; LP TANK MUST BE FITTED WITH A CERTIFIED OPD (OVERFILLING PREVENTION DEVICE)
- GRILLS ORDERED FOR USE WITH NATURAL GAS: CHECK WITH LOCAL GAS UTILITY COMPANY OR WITH LOCAL CODES FOR INSTRUCTIONS ON INSTALLING GAS SUPPLY LINES. VIKING GRILLS OPERATE AT A PRESSURE OF 4" W.C. (WATER COLUMN) AND REQUIRE A SUPPLY PRESSURE OF 6" TO 14" W.C. IF INCOMING PRESSURE EXCEEDS 14" W.C., A STEP-DOWN REGULATOR WILL BE REQUIRED. AN INSTALLER-SUPPLIED GAS SHUT-OFF VALVE MUST BE INSTALLED IN AN EASILY ACCESSIBLE LOCATION.

FINISH DETAILS

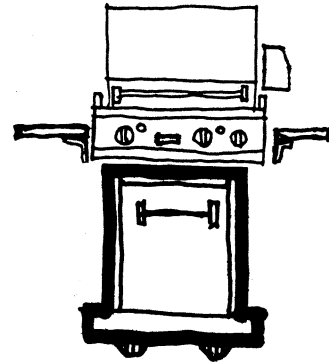
- STAINLESS STEEL (SS)
- ALL UNITS HAVE STAINLESS STEEL HOOD SIDE PANELS, HOOD HANDLE/CHROME PLATE BRACKETS, STAINLESS STEEL DRIP TRAY PULL, CONTROL PANEL, AND LANDING LEDGE. ALL UNITS HAVE PORCELAINIZED COOKING GRIDS AND BLACK KNOBS.
- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE, HOOD HANDLE/BRACKETS, AND KNOB BEZELS. SUPER DURABLE, LONG-LASTING BRASS FINISH ON ALL "HIGH TRAFFIC" PARTS (HANDLE/BRACKETS); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

GRILL CARTS

ULTRA-PREMIUM GRILL CART - 30"W. GRILLS

BQC300T3-SS APPROX. SHIPPING WEIGHT (LB/KG) 165 (74.3)

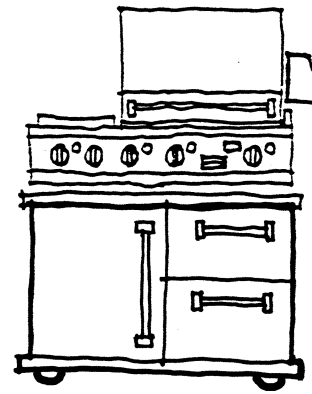
- HEAVY-DUTY STAINLESS STEEL CONSTRUCTION
- TWO STAINLESS STEEL 16"W. X 24"D. FOLD-DOWN SIDE SHELVES
- TOWEL/UTENSIL ROD
- FRONT ACCESS FOR LP TANK
- FOUR LOCKING CASTERS PROVIDE MANEUVERABILITY AS WELL AS STABILITY
- BRASS TRIM OPTION AVAILABLE



ULTRA-PREMIUM GRILL CART - 41"W. GRILLS

BQC410T1-SS APPROX. SHIPPING WEIGHT (LB/KG) 255 (115.8)

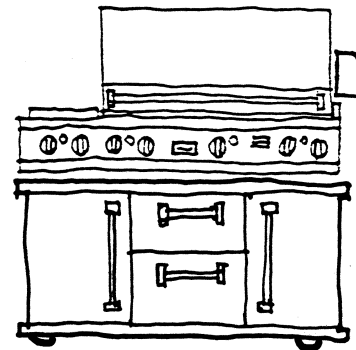
- HEAVY-DUTY STAINLESS STEEL CONSTRUCTION
- TWO STAINLESS STEEL 16"W. X 24"D. FOLD-DOWN SIDE SHELVES
- FRONT ACCESS FOR LP TANK
- TWO STORAGE DRAWERS
- LARGE IN-BOARD SOLID RUBBER REAR WHEELS AND LOCKING CASTER
- FRONT WHEELS PROVIDE MANEUVERABILITY AS WELL AS STABILITY
- BRASS TRIM OPTION AVAILABLE



ULTRA-PREMIUM GRILL CART - 53"W. GRILLS

BQC5310T1-SS APPROX. SHIPPING WEIGHT (LB/KG) 290 (131.7)

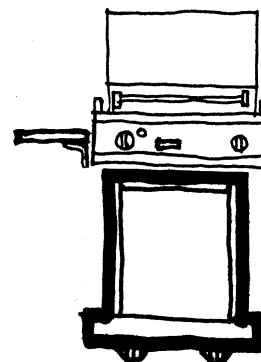
- HEAVY-DUTY STAINLESS STEEL CONSTRUCTION
- TWO STAINLESS STEEL 16"W. X 24"D. FOLD-DOWN SIDE SHELVES
- FRONT ACCESS FOR LP TANK
- TWO STORAGE DRAWERS
- FRONT STORAGE ACCESS DOOR
- LARGE IN-BOARD SOLID RUBBER REAR WHEELS AND LOCKING CASTER
- FRONT WHEELS PROVIDE MANEUVERABILITY AS WELL AS STABILITY
- BRASS TRIM OPTION AVAILABLE



PREMIUM GRILL CART - 30"W. GRILLS

BQC030T3-SS APPROX. SHIPPING WEIGHT (LB/KG) 165 (74.8)

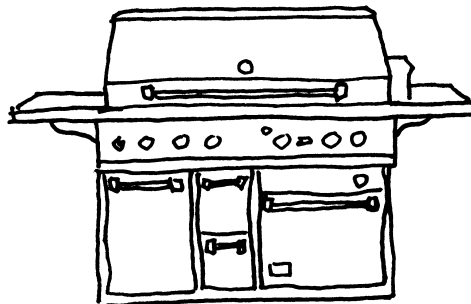
- HEAVY-DUTY STAINLESS STEEL CONSTRUCTION
- ONE STAINLESS STEEL 16"W. X 24"D. FOLD-DOWN SIDE SHELF
- REAR ACCESS FOR LP TANK
- FOUR LOCKING CASTERS PROVIDE MANEUVERABILITY AS WELL AS STABILITY



53" W. GRILL CART WITH GAS OVEN

BQC053T1-N NATURAL	APPROX. SHIPPING WEIGHT LB(KG)	319 (143.5)
BQC053T1-L LP/PROPANE	APPROX. SHIPPING WEIGHT LB(KG)	319 (143.5)

- HEAVY-DUTY STAINLESS STEEL CONSTRUCTION
- TWO STAINLESS STEEL 16"W. X 24"D. FOLD DOWN SIDE SHELVES
- FRONT PULLOUT ACCESS FOR LP TANK WITH STORAGE AREA
- TWO STORAGE DRAWERS LOCATED IN CENTER OF CART
- LARGE IN-BOARD SOLID RUBBER REAR WHEELS AND LOCKING CASTER FRONT WHEELS PROVIDE MANEUVERABILITY AS WELL AS STABILITY
- CART SHOULD BE ORDERED FOR USE WITH LP/PROPANE (L) OR NATURAL GAS (N)
- CARTS ORDERED FOR USE WITH LP/PROPANE GAS ARE EQUIPPED WITH A HIGH CAPACITY HOSE/REGULATOR ASSEMBLY FOR CONNECTION TO A STANDARD 5 GALLON, 20 LB. LP/PROPANE GAS CYLINDER WITH TYPE 1, QCC-1 CONNECTION OR STANDARD 1/2" (1.3 CM) ID GAS SERVICE LINE
- GRILLS ORDERED FOR USE WITH NATURAL GAS REQUIRE STANDARD RESIDENTIAL 1/2" (1.3CM) ID GAS SERVICE LINE
- OUTDOOR APPROVED GAS OVEN
 - ELECTRONIC IGNITION POWERED BY A 9 VOLT BATTERY
 - 18 1/8"W. X 12 7/16"H. X 18 3/4"D. OVEN CAVITY
 - 2.5 CUBIC FEET
- NATURAL AIRFLOW BAKE
- THREE HEAVY-DUTY RACKS/FOUR POSITIONS
- FIVE-YEAR LIMITED - TUBE BURNERS
- TEN-YEAR LIMITED - PORCELAIN OVEN



FINISH DETAILS

- STAINLESS STEEL (SS)
- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE, DRAWER HANDLE/BRACKETS, AND KNOB BEZEL. SUPER DURABLE, LONG-LASTING BRASS FINISH ON "HIGH TRAFFIC" PARTS (HANDLES/BRACKETS); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

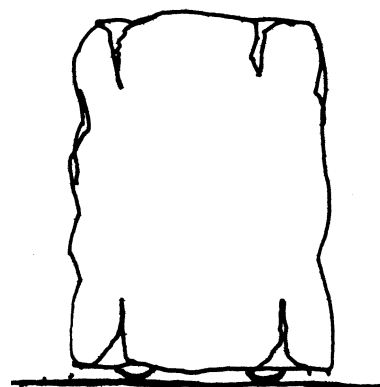
OUTDOOR GAS GRILL ACCESSORIES FOR VGBQ/VGIQ

VGBQ/VG-IQ VINYL COVERS

CV30T-BI (30" BI)	APPROX. SHIPPING WEIGHT LB(KG)	5 (2.3)
CV30T-C (30" CART)	APPROX. SHIPPING WEIGHT LB(KG)	8 (3.6)
CV41T-BI (41" BI - ALL GRILL)	APPROX. SHIPPING WEIGHT LB(KG)	8 (3.6)
CV41T-BISB (41" BI - GRILL W/SB)	APPROX. SHIPPING WEIGHT LB(KG)	8 (3.6)
CV41T-C (41" CART - ALL GRILL)	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)
CV41T-CSB (41" CART - GRILL W/SB)	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)
CV53T-BI (53" BI - ALL GRILL)	APPROX. SHIPPING WEIGHT LB(KG)	13 (5.5)
CV53T-BISB (53" BI - GRILL W/SB)	APPROX. SHIPPING WEIGHT LB(KG)	13 (5.9)
CV53T-C (53" CART - ALL GRILL)	APPROX. SHIPPING WEIGHT LB(KG)	15 (6.8)
CV53T-CSB (53" CART - GRILL W/SB)	APPROX. SHIPPING WEIGHT LB(KG)	15 (6.8)

- STURDY REINFORCED VINYL ON THE OUTSIDE; FELT LINED TO PROTECT UNIT ON THE INSIDE
- AVAILABLE IN SIZES TO FIT BUILT-IN OR PORTABLE UNITS

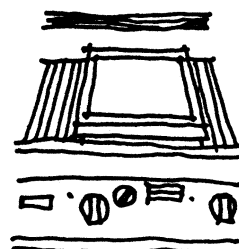
C - GRILL WITH CART BI - BUILT-IN GRILL SB - SIDE-BURNER



PORTABLE GRIDDLE

PG-D4 APPROX. SHIPPING WEIGHT LB(KG) 40 (18)

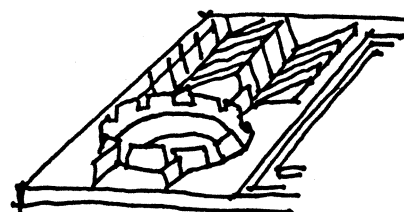
- CAST ALUMINUM WITH RUGGED COMMERCIAL GRADE NO-STICK FINISH ON COOKING SURFACE
- GREASE TROUGH IN FRONT
- FITS OVER SIDE BURNER "V" GRATES ONLY
- FOUR PER CASE



WOK GRATE

WGT-BK APPROX. SHIPPING WEIGHT LB(KG) 6 (2.7)

- BLACK PORCELAIN/CAST IRON
- USE IN PLACE OF SIDE BURNER "V" GRATE (FRONT BURNER RECOMMENDED)

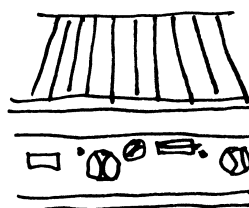


STAINLESS STEEL GRATES

SS2TG FOR 30" GRILL AND 41" GRILL WITH SIDE BURNERS
 SS3TG FOR 41" ALL GRILL AND 53" GRILL WITH SIDE BURNERS
 SS4TG FOR 53" ALL GRILL

APPROX. SHIPPING WEIGHT LB(KG) 21 (9.5)
 APPROX. SHIPPING WEIGHT LB(KG) 30 (13.5)
 APPROX. SHIPPING WEIGHT LB(KG) 40 (18.0)

- HEAVY-DUTY $\frac{3}{8}$ " THICK STAINLESS STEEL
- PROVIDES ANOTHER GRILL SURFACE OPTION FOR CUSTOMERS
- ORDER BY SIZE OF GRILL AREA



WARMING RACK

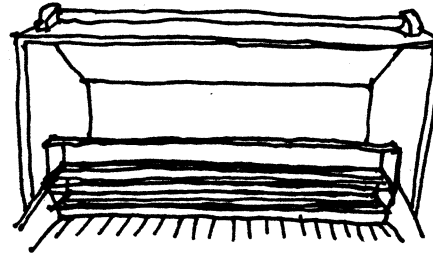
WR2TSS FOR 30" GRILL AND 41" GRILL WITH SIDE BURNERS
WR3TSS FOR 41" ALL GRILL AND 53" GRILL WITH SIDE BURNERS
WR4TSS FOR 53" ALL GRILL

APPROX. SHIPPING WEIGHT LB(KG) 5 (2.3)

APPROX. SHIPPING WEIGHT LB(KG) 7 (3.2)

APPROX. SHIPPING WEIGHT LB(KG) 8 (3.6)

- ONE STANDARD WITH ALL UNITS; CAN USE UP TO THREE RACKS
- PROVIDES ADDITIONAL RACK SPACE AREA FOR COOKING AND WARMING
- ORDER BY SIZE OF GRILL AREA



ROTISSERIE FORKS

RFK APPROX. SHIPPING WEIGHT LB(KG) 5 (2.3)

- 2 ROTISSERIE FORKS FOR USE WITH GOURMET-GLO® ROTISSERIE U



ROTISSERIE BASKET

BORB306T (6"W.) FOR 30" GRILL AND 41" GRILL W/SIDEBURNERS
BORB308T (8"W.) FOR 30" GRILL AND 41" GRILL W/SIDEBURNERS
BORB416T (6"W.) FOR 41" ALL GRILL AND 53" GRILL W/SIDEBURNERS
BORB418T (8"W.) FOR 41" ALL GRILL AND 53" GRILL W/SIDEBURNERS
BORB538T (8"W.) FOR 53" ALL GRILL

APPROX. SHIPPING WEIGHT LB(KG) 6 (2.7)

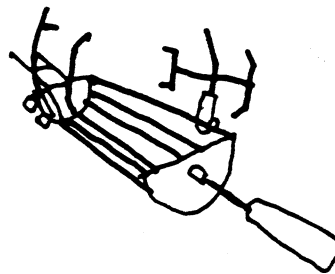
APPROX. SHIPPING WEIGHT LB(KG) 7 (3.2)

APPROX. SHIPPING WEIGHT LB(KG) 7 (3.2)

APPROX. SHIPPING WEIGHT LB(KG) 8 (3.6)

APPROX. SHIPPING WEIGHT LB(KG) 10 (4.5)

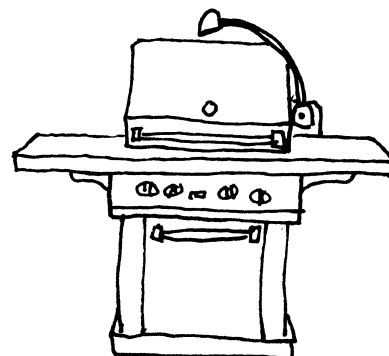
- HEAVY-DUTY STAINLESS STEEL CONSTRUCTION
- ADJUSTABLE CLAMPS
- COOK DIFFERENT SIZE AND SHAPE ITEMS WITHOUT WIRING, TYING OR SPEARING
- LIMITED LIFETIME WARRANTY
- FOR USE WITH GOURMET-GLO® ROTISSERIE UNITS



GRILL LIGHT

VQL6 APPROX. SHIPPING WEIGHT LB(KG) 30 (13.5)

- HEAVY-DUTY CONSTRUCTION
- ANODIZED BRUSHED ALUMINUM HANDLE AND VISOR
- 12 VOLT; 20 WATT LAMP WITH 8 FOOT ELECTRICAL CORD
- 22" FLEXIBLE GOOSENECK WITH HEAT SEALED VINYL PROTECTIVE COVER
- UNIQUE VIKING DESIGN ALLOWS LIGHT TO MOUNT SECURELY TO ROTISSERIE
- MOTOR AND QUICKLY BE REMOVED FOR STORAGE
- FITS BOTH BUILT-IN MODEL GRILLS AND GRILLS ON CARTS
- SIX PER CASE

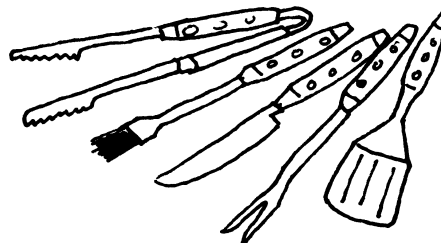


PROFESSIONAL 5 PIECE STAINLESS STEEL BARBEQUE TOOL SET

BQTT55

APPROX. SHIPPING WEIGHT LB(KG) 30 (13.5)

- COMMERCIAL-STYLE APPEARANCE/DESIGN
- SET INCLUDES: TURNER, FORK, KNIFE, TONG AND BRUSH
- HANDLES PROVIDE SAFE, ERGONOMIC COOKING POSITION
- BLADES FABRICATED FROM HI-CARBON STAINLESS CUTLERY STEEL
- LIFETIME LIMITED WARRANTY

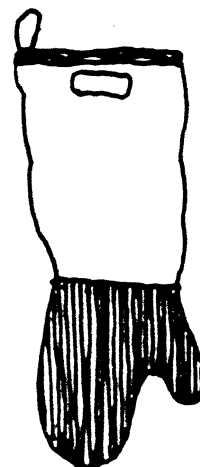


PROFESSIONAL COOKING MITT

PCM6

APPROX. SHIPPING WEIGHT LB(KG) 12 (5.4)

- CAN BE USED FOR COOKING INDOORS OR OUTDOORS
- HAND AREA IS EQUIPPED WITH VAPORGUARD® LIQUID/VAPOR BARRIER WHICH PROTECTS AGAINST BURNS
- HAND AREA MATERIAL IS NOMEX™ AND RESISTS SCORCHING FROM OPEN FLAMES
- MITT HAS BLACK HAND AREA WITH GRAY UPPER SLEEVE AND EMBROIDERED VIKING LOGO
- MACHINE WASHABLE/DRYABLE



BROILER PAN AND TRAY

BPT

APPROX. SHIPPING WEIGHT LB(KG) 5.5 (2.5)

- FOR USE WITH ALL VIKING OUTDOOR GRILLS AND OVENS
- HEAVY-DUTY PORCELAINIZED CONSTRUCTION
- TRAY ALLOWS DRIPPINGS TO FALL THROUGH TO BROILER PAN
- TRAY IS REMOVABLE FOR EASY CLEANING

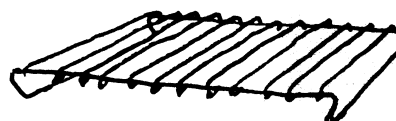


BROILER PAN RACK

BPR

APPROX. SHIPPING WEIGHT LB(KG) 1 (.45)

- FOR USE WITH VIKING BROILER PAN
- PROVIDES BETTER BROILING AND ROASTING OPTIONS



GAS CONVERSION KITS

TNK-VGBQ CONVERT FROM LP/PROPANE TO NATURAL

TNK-VG-IQ CONVERT FROM LP/PROPANE TO NATURAL (FOR TRUSEAR INFRARED GRILLS AND GRILLER)

TLPK-VGBQ CONVERT FROM NATURAL TO LP/PROPANE

TLPK-VG-IQ CONVERT FROM NATURAL TO LP/PROPANE (FOR TRUSEAR INFRARED GRILLS AND GRILLER)

TNK-BQCO CONVERT FROM LP/PROPANE TO NATURAL (FOR OUTDOOR GAS OVEN)

TNPK-BQCO CONVERT FROM NATURAL TO LP/PROPANE (FOR OUTDOOR GAS OVEN)

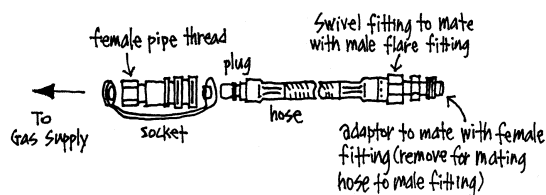
APPROX. SHIPPING WEIGHT
LB(KG) 3 (1.2)

- FOR FIELD CONVERSIONS - TWO SEPARATE KITS
 - CONVERT NATURAL TO LP/PROPANE
 - CONVERT LP/PROPANE TO NATURAL
- INCLUDES ALL HARDWARE NECESSARY FOR GAS CONVERSION

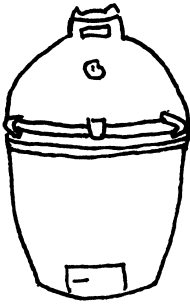
12 FT. NATURAL GAS SUPPLY HOSE + QUICK DISCONNECT ASSEMBLY

GSH12 APPROX. SHIPPING WEIGHT LB(KG) 3 (1.4)

- COMPLETE QUICK DISCONNECT KIT FOR USE WITH NATURAL GAS FUEL SUPPLY
- HOSE AND CONNECTOR ASSEMBLY IS INTENDED ONLY FOR OUTDOOR USE WITH PORTABLE APPLIANCES THAT MAY BE MOVED FOR CONVENIENCE OF OPERATION
- VALVE IN THE SOCKET AUTOMATICALLY ALLOWS FULL GAS FLOW WHEN THE PLUG IS CONNECTED, AND PREVENTS GAS FLOW WHEN THE PLUG IS DISCONNECTED
- INCLUDES QUICK DISCONNECT SOCKET WITH FEMALE PIPE THREADS, PLUG AND HOSE ASSEMBLY AND AN ADAPTER TO MATE WITH A FEMALE FITTING ON THE GRILL (REMOVE FOR MATING HOSE TO MALE FITTINGS)



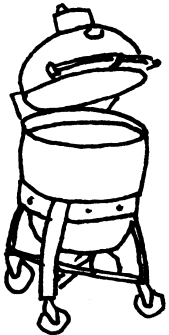
C⁴™ OUTDOOR COOKER AND CARTS



VCQ5001

APPROX. SHIPPING WEIGHT (LB/KG) 190 (85.5)

- COMMERCIAL-TYPE CONSTRUCTION, DESIGN, AND STYLING
- PORCELAIN COATED GRILL GRATES
- 315 SQ. IN. OF COOKING SURFACE
- CERAMIC INTERIOR WITH 18 GAUGE SPUN STAINLESS STEEL EXTERIOR
- BUILT-IN THERMOMETER ON CANOPY GIVES PRECISE READINGS FROM 50° TO 750°F
- CANOPY EQUIPPED WITH TWO HYDRAULIC CYLINDERS FOR EASIER OPENING AND CLOSING
- CAN BE PORTABLE WITH CART ACCESSORY SOLD SEPARATELY
- ASH TOOL COMES STANDARD FOR EASY ASH REMOVAL
- RECOMMEND USING NATURAL LUMP CHARCOAL FOR FUEL
- LIFETIME LIMITED WARRANTY ON CERAMIC AND STAINLESS STEEL PARTS

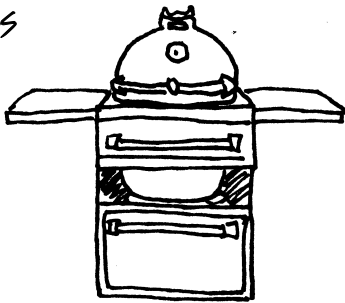


QSC200-SS

20" AND 30"W. C⁴ OUTDOOR COOKER CART

QSC200-SS
QSC300-SS

APPROX. SHIPPING WEIGHT (LB/KG) 50 (22.5)
APPROX. SHIPPING WEIGHT (LB/KG) 170 (76.5)



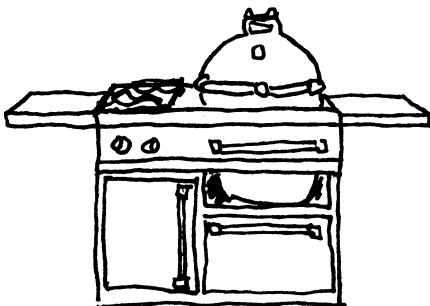
QSC300-SS

- QSC200SS
- COMPACT DESIGN TAKES UP MINIMAL AMOUNT OF SPACE
- QSC300SS
- HEAVY-DUTY STAINLESS STEEL CONSTRUCTION
- TWO 16"W. X 24"D. FOLD-DOWN SIDE SHELVES
- TOWEL/UTENSIL ROD
- LARGE CAPACITY STORAGE DRAWER FOR PROTECTING ITEMS AGAINST THE ELEMENTS
- FOUR LARGE BLACK LOCKING CASTERS PROVIDE MANEUVERABILITY AS

41"W. C⁴ OUTDOOR COOKER CART W/DOUBLE SIDE BURNERS

QSC41Z-N
QSC41Z-L

APPROX. SHIPPING WEIGHT (LB/KG) 275 (123.8)
APPROX. SHIPPING WEIGHT (LB/KG) 275 (123.8)



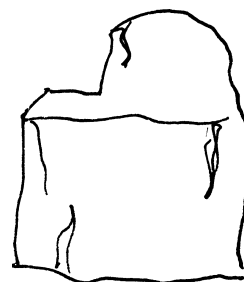
- HEAVY-DUTY STAINLESS STEEL CONSTRUCTION
- TWO STAINLESS STEEL 16"W. X 24"D. FOLD-DOWN SIDE SHELVES
- TOWEL/UTENSIL ROD
- LARGE CAPACITY STORAGE DRAWER FOR PROTECTING ITEMS AGAINST THE ELEMENTS
- FOUR LARGE BLACK LOCKING CASTERS PROVIDE MANEUVERABILITY AS WELL AS STABILITY
- TWO 15,000 BTU SIDE BURNERS
- ELECTRONIC IGNITION POWERED BY A 9 VOLT BATTERY
- EQUIPPED WITH PORCELAINIZED "V" GRATES
- PROTECTIVE STAINLESS STEEL COVER

OUTDOOR CHARCOAL CERAMIC COOKING CAPSULE ACCESSORIES

C⁴ VINYL COVERS

CV20C4-C 20"W. CART	APPROX. SHIPPING WEIGHT LB(KG)	5 (2.3)
CV30C4-C 30"W. CART	APPROX. SHIPPING WEIGHT LB(KG)	8 (3.6)
CV41C4-CSB 41"W. CART W/SB	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)

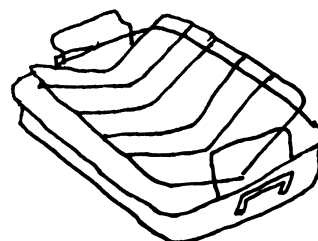
- STURDY REINFORCED VINYL ON THE OUTSIDE; FELT LINED TO PROTECT UNIT ON THE INSIDE
- AVAILABLE IN SIZES TO FIT ALL MODELS



V-RACK AND DRIP PAN

CVD	APPROX. SHIPPING WEIGHT LB(KG)	4 (1.8)
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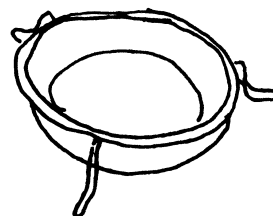
- NO STICK V-RACK CAN BE USED FOR COOKING ROASTS, HAMS, RIBS, ETC.
- DRIP PAN CATCHES DRIPPINGS FROM ITEMS COOKED IN V-RACK TO GENERATE FLAVOR AND PREVENT FLARE-UPS



WATER PAN AND RACK

CWP	APPROX. SHIPPING WEIGHT LB(KG)	3 (1.4)
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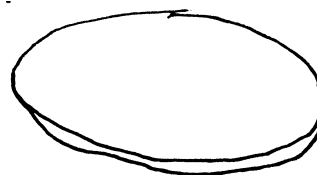
- WATER PAN AND RACK ARE CONSTRUCTED OF STAINLESS STEEL TO RESIST RUSTING
- LARGE CAPACITY WATER PAN HOLDS ONE GALLON OF WATER, WHICH IS ENOUGH FOR APPROXIMATELY SIX HOURS OF COOKING
- RIGID STAINLESS STEEL RACK HOLDS WATER PAN SECURELY



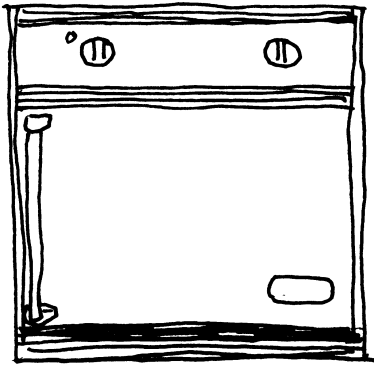
PIZZA STONE

CPS	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)
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- CONSTRUCTED OF HEAVY-DUTY CERAMIC MATERIAL
- 15 1/2" DIAMETER ACCOMMODATES LARGE SIZE PIZZAS
- ENGRAVED VIKING LOGO LOCATED IN CENTER OF STONE



30"W. ELECTRIC SMOKER OVEN



VEOS100T

APPROX. SHIPPING WEIGHT (LB/KG) 260 (117.0)

- AGENCY CERTIFIED FOR OUTDOOR USE
- **EXCLUSIVE** PLENUM SYSTEM MIXES HEAT, WATER VAPOR AND SMOKE FOR PERFECT COOKING ENVIRONMENT
- CAN BE USED FOR HOT OR COLD SMOKING AS WELL AS STANDARD BAKING
- 120 VOLT, THERMAL CONVECTION OVEN
- 1.5 GALLON WATER PAN
- 1.5 GALLON DRIP PAN
- LARGE CAPACITY SMOKER BOX CAN ACCOMMODATE LARGE QUANTITIES OF WOOD CHIPS OR CHUNKS OF WOOD FOR SMOKING
- LARGE OVEN CAVITY
- 23"W. X 15"H. X 16"D.
- 3.2 CUBIC FEET
- CAN ACCOMMODATE UP TO 40 LBS. OF MEAT
- THREE HEAVY-DUTY RACKS/SIX POSITIONS
- COMMERCIAL - TYPE CONSTRUCTION, DESIGN AND STYLING
- FIVE-YEAR LIMITED - HEATING ELEMENT
- LIFETIME LIMITED - STAINLESS COMPONENTS

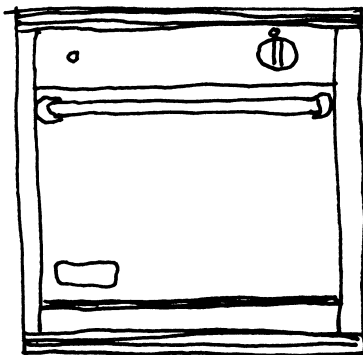
VEOS SERIES SMOKER OVEN

- 4 FOOT FLEXIBLE STEEL CONDUIT WITH OVEN
- 3 WIRE WITH GROUND
- 120 V/60HZ - 30 AMP
- MAXIMUM AMPS - 17.1

FINISH DETAILS

- STAINLESS STEEL (SS)
- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE, DRAWER HANDLE/BACKETS, AND KNOB BEZEL. SUPER DURABLE, LONG-LASTING BRASS FINISH ON "HIGH TRAFFIC" PARTS (HANDLES/BACKETS); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

OUTDOOR GAS AND ELECTRIC OVENS



26"W. OUTDOOR GAS OVEN

VG-SO260TN NATURAL
VG-SO260TL LP/PROPANE

APPROX. SHIPPING WEIGHT (LB/KG) 196 (88.2)
APPROX. SHIPPING WEIGHT (LB/KG) 196 (88.2)

- HEAVY-DUTY STAINLESS STEEL CONSTRUCTION
- OUTDOOR APPROVED GAS OVEN
- ELECTRONIC IGNITION POWERED BY A 9 VOLT BATTERY
- 18 1/8"W. X 12 1/2"H. X 18 3/4"D. OVEN CAVITY
- 2.5 CUBIC FEET
- THREE HEAVY-DUTY RACKS/FOUR POSITIONS
- FIVE-YEAR LIMITED - TUBE BURNERS
- TEN-YEAR LIMITED - PORCELAIN OVEN

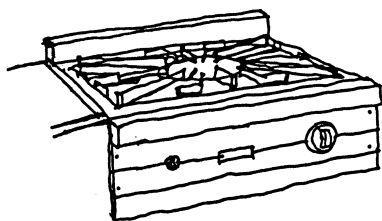
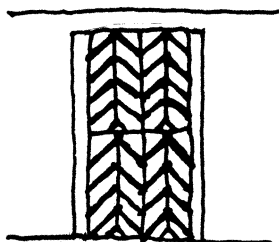
VG-SO OUTDOOR OVEN

- OVEN SHOULD BE ORDERED FOR USE WITH LP/PROPANE (L) OR NATURAL GAS (N)
- OVENS ORDERED FOR USE WITH LP/PROPANE GAS EQUIPPED WITH A HIGH CAPACITY HOSE/REGULATOR ASSEMBLY FOR CONNECTION TO A STANDARD 5 GALLON, 20 LB. LP/PROPANE GAS CYLINDER WITH TYPE 1, QCC-1 CONNECTION OR STAND 1/2" (1.3 CM) ID GAS SERVICE LINE
- OVENS ORDERED FOR USE WITH NATURAL GAS REQUIRE STANDARD RESIDENTIAL 1/2" (1.3 CM) ID GAS SERVICE LINE

FINISH DETAIL

- STAINLESS STEEL (SS)
- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE, HANDLE/BACKETS AND KNOB BEZEL. SUPER DURABLE, LONG-LASTING BRASS FINISH ON "HIGH TRAFFIC" PARTS (HANDLES/BACKETS); ALL OTHER PARTS HAVE DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

BUILT-IN GAS SIDE BURNERS



DOUBLE SIDE BURNER

VG-SB152T-N NATURAL	APPROX. SHIPPING WEIGHT LB(KG)	80 (36.3)
VG-SB152T-L LP/PROPANE	APPROX. SHIPPING WEIGHT LB(KG)	80 (36.3)

- TWO 15,000 BTU BURNERS
- HEAVY-DUTY STAINLESS STEEL CONSTRUCTION
- ELECTRONIC IGNITION POWERED BY A 9 VOLT BATTERY
- EQUIPPED WITH PORCELAINIZED "V" GRATES
- PROTECTIVE STAINLESS STEEL COVER PROVIDED
- FOR BUILT-IN INSTALLATION ONLY

MUST SPECIFY NATURAL GAS (N) OR LP/PROPANE (L)

OUTDOOR WOK

VG-WT241T-N NATURAL	APPROX. SHIPPING WEIGHT LB(KG)	145 (66.0)
VG-WT241T-L LP/PROPANE	APPROX. SHIPPING WEIGHT LB(KG)	145 (66.0)

- AGENCY CERTIFIED FOR OUTDOOR USE
- 1-27,500 BTU PORCELAIN/CAST IRON BURNER
- ELECTRONIC IGNITION POWERED BY A 9 VOLT BATTERY
- 20" STAINLESS STEEL WOK/TOP - STANDARD
- TWO-PIECE PORCELAIN/CAST IRON GRATE
- **EXCLUSIVE** - AGENCY CERTIFIED CENTER TRIVET - ALLOWS USE OF LARGE STOCK POTS
- STAINLESS STEEL DRIP TRAY ON STAINLESS STEEL BALL BEARING ROLLER GLIDES
- HEAVY-DUTY STAINLESS STEEL COVER
- FIVE YEAR LIMITED WARRANTY - BURNER
- LIFETIME LIMITED WARRANTY - ALL STAINLESS STEEL COMPONENTS

TRUSEAR INFRARED GRILLER

VG-IB151T-N NATURAL	APPROX. SHIPPING WEIGHT LB(KG)	55 (24.8)
VG-IB151T-L LP/PROPANE	APPROX. SHIPPING WEIGHT LB(KG)	55 (24.8)

- CONSTRUCTED OF HEAVY-DUTY INCONEL STAINLESS STEEL
- 21,500 BTU'S - HIGH
- 14,500 BTU'S - LOW
- ELECTRONIC IGNITION POWERED BY A 9 VOLT BATTERY
- PORCELAINIZED COOKING GRIDS
- PROTECTIVE STAINLESS STEEL COVER PROVIDED
- FOR BUILT-IN INSTALLATION ONLY

OUTDOOR SIDE BURNERS AND WOK/COOKER

- ELECTRONIC IGNITION
- UNIT MUST BE ORDERED NATURAL OR LP/PROPANE - UNIT IS NOT FIELD CONVERTIBLE (WOK/COOKER ONLY)

FINISH DETAILS

- STAINLESS STEEL (SS) - BLACK PORCELAIN GRATES; STAINLESS STEEL CONTROL PANEL, GRATE SUPPORT, LANDING-LEDGE AND DRIP TRAY PULL; BLACK KNOBS
- BRASS TRIM OPTION (BR) - INCLUDES DRIP TRAY PULL, NAME-PLATE AND KNOB BEZEL(S). ALL HAVE A PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE.

VG-IB OUTDOOR BUILT-IN GAS TRUSEAR INFRARED GRILLER

- VG-IB SHOULD BE ORDERED FOR USE WITH LP/PROPANE (L) OR NATURAL GAS (N)
- VG-IB ORDERED FOR USE WITH LP/PROPANE GAS EQUIPPED WITH A HIGH CAPACITY HOSE/REGULATOR ASSEMBLY FOR CONNECTION TO A STANDARD 5 GALLON, 20 LB. LP/PROPANE GAS CYLINDER WITH TYPE 1, QCC-1 CONNECTION OR STANDARD 1/2" (1.3 CM) ID GAS SERVICE LINE
- VG-IB ORDERED FOR USE WITH NATURAL GAS REQUIRE STANDARD RESIDENTIAL 1/2" (1.3 CM) ID GAS SERVICE LINE

FINISH DETAIL

- STAINLESS STEEL (SS)
- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE AND KNOB BEZEL. SUPER DURABLE, LONG LASTING BRASS FINISH ON "HIGH TRAFFIC" PARTS (HANDLES/BRACKETS); ALL OTHER PARTS HAVE DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

OUTDOOR WARMING DRAWERS

VEWD172T 27"W.	APPROX. SHIPPING WEIGHT LB(KG)	95 (42.8)
VEWD102T 30"W.	APPROX. SHIPPING WEIGHT LB(KG)	108 (48.6)
VEWD162T 36"W.	APPROX. SHIPPING WEIGHT LB(KG)	124 (55.8)

- AGENCY CERTIFIED FOR OUTDOOR USE
- **LARGEST** DRAWER PAN AVAILABLE
 - 27"W. MODEL: 17¹³/₁₆"W. X 6"H. X 22³/₄"D. - 1.4 CU. FT.
 - 30"W. MODEL: 20¹/₂"W. X 6"H. X 22³/₄"D. - 1.6 CU. FT.
 - 36"W. MODEL: 25"W. X 6"H. X 22³/₄"D. - 2.0 CU. FT.
 - **EXCLUSIVE** - ONLY 36"W. WARMING DRAWER AVAILABLE
- **EXCLUSIVE** TWO HALF-SIZED LOW RACKS AND MOISTURE CUP STANDARD
 - STAINLESS STEEL LOW RACKS WITH SLOTS FOR HEAT DISTRIBUTION
 - PARTIALLY FILL MOISTURE CUP WITH WATER TO INCREASE MOISTURE IN PAN
- ENTIRE DRAWER REMOVES FOR EASY CLEANING
- 27"W. MODEL - 425 WATT ELEMENT
- 30"W. MODEL - 450 WATT ELEMENT
- 36"W. MODEL - 550 WATT ELEMENT
- TEMPERATURE SETTINGS FROM 90°F TO 250°F
- MOISTURE SELECTOR CONTROL
- STAINLESS STEEL ROLLER BEARING GLIDES
- COMMERCIAL-TYPE SIZE, CONSTRUCTION, DESIGN, AND STYLING
- FIVE-YEAR LIMITED - HEATING ELEMENT
- LIFETIME LIMITED - ALL STAINLESS STEEL COMPONENTS



VEWD SERIES WARMING DRAWERS

- HARD WIRE DIRECT WITH 2 WIRE WITH GROUND
 - 120V/50-60 HZ
 - VEWD172T MAXIMUM AMPS - 3.6
 - VEWD102T MAXIMUM AMPS - 3.8
 - VEWD162T MAXIMUM AMPS - 4.6

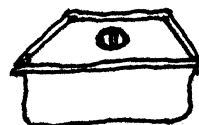
FINISH DETAILS

- STAINLESS STEEL (SS), VIKING BLUE (VB), FOREST GREEN (FG) AND GRAPHITE GRAY (GG)
- FINISH DESIGNATES DRAWER AND CONTROL PANEL FRONTS. ALL FINISHES HAVE A BLACK KNOB. ALL FINISHES HAVE BRUSHED STAINLESS STEEL FINISH VERTICAL/HORIZONTAL TRIM, AND STAINLESS STEEL DOOR HANDLES WITH CHROME PLATED BRACKETS.
- BRASS TRIM OPTIONS (BR) - FOR ANY FINISH; INCLUDES NAMEPLATE, DRAWER HANDLE/BRACKETS, AND KNOB BEZEL. SUPER DURABLE, LONG-LASTING BRASS FINISH ON "HIGH TRAFFIC" PARTS (HANDLES/BRACKETS); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

PAN/.LID SET

PAN-VEWD	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)
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- FIVE COMMERCIAL PANS WITH LIDS
 - TWO 2¹/₂"D. X 12"L. X 7"W.
 - TWO 4"D. X 12"L. X 7"W.
 - ONE 4"D. X 12"L. X 10¹/₂"W.
 - HEAVY GAUGE STAINLESS STEEL



OUTDOOR STORAGE DRAWERS

SD170T 27"W.	APPROX. SHIPPING WEIGHT LB(KG)	86 (38.7)
SD100T 30"W.	APPROX. SHIPPING WEIGHT LB(KG)	97 (43.5)
SD160T 36"W.	APPROX. SHIPPING WEIGHT LB(KG)	112 (50.4)

- COMMERCIAL-TYPE SIZE, CONSTRUCTION, DESIGN AND STYLING
- SEALED FOR PROTECTION AGAINST THE ELEMENTS
- STAINLESS STEEL ROLLER BEARING GLIDES
- EXTRA LARGE CAPACITY FOR STORING BBQ TOOLS, ACCESSORIES AND SEASONINGS
- 27"W. MODEL: 21³/₈"W. X 23"D. X 5⁷/₈"H. - 1.7 CU. FT.
- 30"W. MODEL: 24¹/₂"W. X 23"D. X 5⁷/₈"H. - 1.9 CU. FT.
- 36"W. MODEL: 30¹/₈"W. X 23"D. X 5⁷/₈"H. - 2.4 CU. FT.
- CAN BE BUILT-IN INDOORS AS WELL AS OUTDOORS

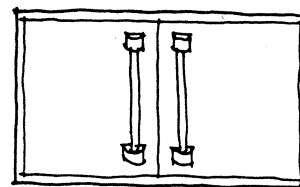


OUTDOOR ACCESS DOORS

ACCESS DOORS

AD1620T SINGLE ACCESS DOOR.	APPROX. SHIPPING WEIGHT LB(KG)	50 (22.5)
AD2820T DOUBLE ACCESS DOOR.	APPROX. SHIPPING WEIGHT LB(KG)	75 (32.8)

- RUGGED STAINLESS STEEL CONSTRUCTION
- STAINLESS STEEL TUBULAR HANDLES
- HIDDEN PIVOT POINT KINGES
- EACH DOOR IS APPROXIMATELY 16"W. X 20"H.; OVER ALL DIMENSIONS ARE APPROXIMATELY 32"W. X 23"H. ON DOUBLE ACCESS DOORS AND APPROX. 20"W. X 23"H. ON SINGLE ACCESS DOORS



OUTDOOR STAINLESS STEEL CABINETS

30"D. GRILL BASE AND 30"D. GRILL BASE WITH WARMING DRAWER ACCESS*

VOQB3021	FOR 30"W. GRILL	APPROX. SHIPPING WEIGHT LB(KG)	162 (72.9)
VOQB4121	FOR 42"W. GRILL	APPROX. SHIPPING WEIGHT LB(KG)	210 (94.5)
VOQB5322	FOR 53"W. GRILL	APPROX. SHIPPING WEIGHT LB(KG)	254 (114.3)
VOQW3010	FOR 30"W. GRILL + 30" WIDE WARMING DRAWER	APPROX. SHIPPING WEIGHT LB(KG)	158 (71.1)
VOQW4120	FOR 42"W. GRILL + 36" WIDE WARMING DRAWER	APPROX. SHIPPING WEIGHT LB(KG)	201 (90.5)
VOQW5311	FOR 53"W. GRILL + 36" WIDE WARMING DRAWER	APPROX. SHIPPING WEIGHT LB(KG)	230 (103.5)

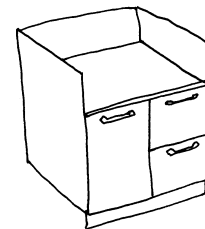
VOBB1601	30"D. SIDE BURNER BASE	APPROX. SHIPPING WEIGHT LB(KG)	82 (36.9)
VOKB2601	30"D. WOK BASE	APPROX. SHIPPING WEIGHT LB(KG)	112 (50.4)
VOBC1811	18"W./24"D. BASE CABINET-ONE DRAWER, ONE DOOR	APPROX. SHIPPING WEIGHT LB(KG)	85 (38.3)
VOBC1830	18"W./24"D. BASE CABINET-THREE DRAWERS	APPROX. SHIPPING WEIGHT LB(KG)	120 (54)
VOSB2402	24"W./24"D. SINK BASE	APPROX. SHIPPING WEIGHT LB(KG)	84 (37.8)
VOSB3602	36"W./24"D. SINK BASE	APPROX. SHIPPING WEIGHT LB(KG)	113 (50.9)
VOTP1810	18"W./24"D. TRASH PULLOUT	APPROX. SHIPPING WEIGHT LB(KG)	110 (49.5)

BASE SIDE PANELS AND INSIDE CORNER FILLER STRIPS

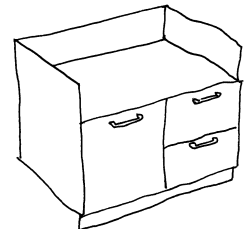
SP24	FOR 24"D. CABINETS	APPROX. SHIPPING WEIGHT LB(KG)	22 (9.9)
SP30	FOR 30"D. CABINETS	APPROX. SHIPPING WEIGHT LB(KG)	26 (11.7)
SP33	FOR 30"D. CABINETS INSTALLED IN FRONT OF NON-COMBUSTIBLE SURFACES	APPROX. SHIPPING WEIGHT LB(KG)	29 (13.15)
CF90	90 DEGREES	APPROX. SHIPPING WEIGHT LB(KG)	5 (2.3)
CF135	135 DEGREES	APPROX. SHIPPING WEIGHT LB(KG)	5 (2.3)

- COMMERCIAL-TYPE CONSTRUCTION, DESIGN AND STYLING
- HEAVY-DUTY STAINLESS STEEL CONSTRUCTION ON FRONT OF CABINETS
- CABINET SIDES, BACKS AND INTERIORS ARE CONSTRUCTED OF A HEAVY-DUTY MARINE GRADE STARBOARD MATERIAL
- FULLY CONCEALED DOOR HINGES
- DRAWERS EQUIPPED WITH STAINLESS, FULL EXTENSION SLIDES
- TWO-YEAR LIMITED - DOOR HINGES AND DRAWER SLIDES
- LIFETIME LIMITED WARRANTY - ALL STAINLESS STEEL COMPONENTS

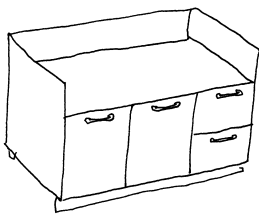
*NOTE - NEITHER GRILL NOR WARMING DRAWER IS INCLUDED WITH CABINETS AND MUST BE PURCHASED SEPARATELY.
ALL CABINETS MUST BE INSTALLED WITH LOCALLY SUPPLIED COUNTERTOP.



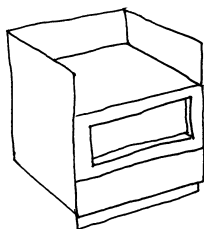
VOQB3021
FOR 30"W. GRILL



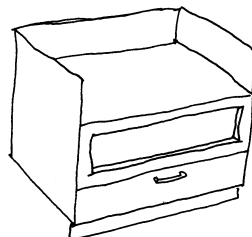
VOQB4121
FOR 42"W. GRILL



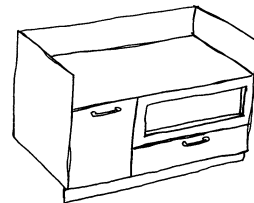
VOQB5322
FOR 53"W. GRILL



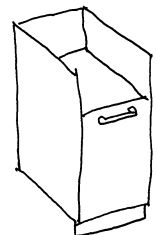
VOQW3010
FOR 30"W. GRILL +
30"W. WARMING DRAWER



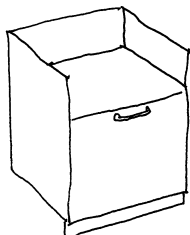
VOQW4120
FOR 42"W. GRILL +
36"W. WARMING DRAWER



VOQW5311
FOR 53"W. GRILL +
36"W. WARMING DRAWER



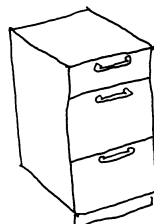
VOBB1601
30"D. SIDE
BURNER/INFRARED
GRILLER BASE



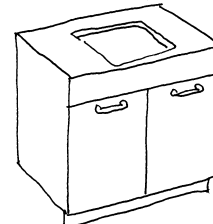
VOKB2601
30"D.
WOK BASE



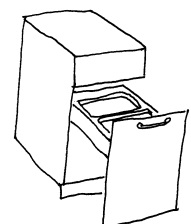
VOBC1811
18"W./24"D.
BASE CABINET



VOBC1830
18"W./24"D.
BASE CABINET

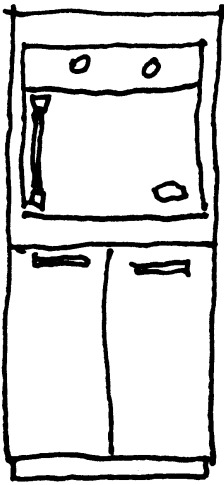


VOSB2402
24"W./24"D.
SINK BASE

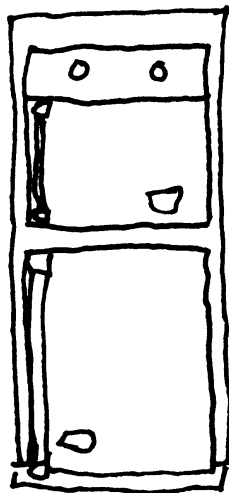


VOTP1810
18"W./24"D.
TRASH PULLOUT

GAS/ELECTRIC OVEN BASE WITH STORAGE OR REFRIGERATION ACCESS*



VOET300Z



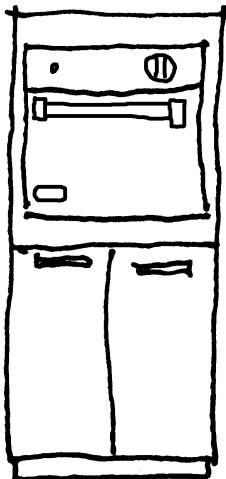
VOER3000

VOET300Z FOR 30"W. ELECTRIC SMOKER OVEN
APPROX. SHIPPING WEIGHT LB.(KG) 275 (124.7)

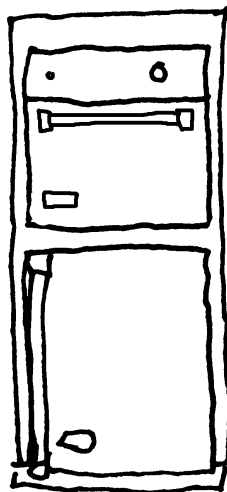
VOER3000 FOR 30"W. ELECTRIC SMOKER OVEN W/24"W. REFRIGERATOR
APPROX. SHIPPING WEIGHT LB.(KG) 255 (115.7)

- COMMERCIAL-TYPE CONSTRUCTION, DESIGN AND STYLING
- HEAVY DUTY STAINLESS STEEL CONSTRUCTION ON FRONT, SIDES, TOP AND BACK OF CABINETS
- CABINET BACKS AND INTERIORS ARE CONSTRUCTED OF A HEAVY-DUTY MARINE GRADE STARBOARD MATERIAL
- FULLY CONCEALED DOOR HINGES
- TWO-YEAR LIMITED - DOOR HINGES
- LIFETIME LIMITED WARRANTY - ALL STAINLESS STEEL COMPONENTS

*NOTE - NEITHER THE ELECTRIC SMOKER OVEN NOR ANY REFRIGERATION PRODUCT IS INCLUDED WITH THE CABINET AND MUST BE PURCHASED SEPARATELY.



VOGT300Z



VOG-R3000

VOGT300Z FOR 26"W. GAS SMOKER OVEN
APPROX. SHIPPING WEIGHT LB.(KG) 275 (124.7)

VOG-R3000 FOR 26"W. GAS SMOKER OVEN W/24"W. REFRIGERATOR
APPROX. SHIPPING WEIGHT LB.(KG) 255 (115.7)

- COMMERCIAL-TYPE CONSTRUCTION, DESIGN AND STYLING
- HEAVY DUTY STAINLESS STEEL CONSTRUCTION ON FRONT, SIDES, TOP AND BACK OF CABINETS
- CABINET BACKS AND INTERIORS ARE CONSTRUCTED OF A HEAVY-DUTY MARINE GRADE STARBOARD MATERIAL
- FULLY CONCEALED DOOR HINGES
- TWO-YEAR LIMITED - DOOR HINGES
- LIFETIME LIMITED WARRANTY - ALL STAINLESS STEEL COMPONENTS

*NOTE - NEITHER THE GAS OVEN NOR ANY REFRIGERATION PRODUCT IS INCLUDED WITH THE CABINET AND MUST BE PURCHASED SEPARATELY.

REFRIGERATION BACK PANEL AND FILLER STRIP

FBP FOR CABINETS ENDING WITH REFRIGERATION UNITS
FILL 3 3"W. FILLER STRIP

APPROX. SHIPPING WEIGHT LB.(KG) 15 (6.8)
APPROX. SHIPPING WEIGHT LB.(KG) 5 (2.3)

OUTDOOR WALL HOODS - 18"H./27"D.

VWH3678T 36"W.
VWH4878T 48"W.
VWH6078T 60"W.

APPROX. SHIPPING WEIGHT LB.(KG) 74 (33.3)
APPROX. SHIPPING WEIGHT LB.(KG) 94 (42.3)
APPROX. SHIPPING WEIGHT LB.(KG) 114 (51.3)

- AGENCY CERTIFIED FOR OUTDOOR USE
- CANOPY ONLY; **MUST ALSO PURCHASE INTERIOR OR EXTERIOR VENTILATOR KIT, SOLD SEPARATELY**
- VARIABLE SPEED VENTILATOR CONTROLS; SEPARATE CONTROLS FOR ON/OFF AND SPEED CONTROL
- HALOGEN LIGHTS WITH DIMMER CONTROL; SEPARATE CONTROLS FOR ON/OFF AND DIMMER
- DISHWASHER-SAFE COMMERCIAL-TYPE SS BAFFLE FILTERS
 - SEPARATE REMOVABLE GREASE TROUGH FOR EASY CLEANING
- HEAT SENSOR AUTOMATICALLY TURNS VENTILATOR ON FULL POWER WHEN TEMPERATURES REACH UNCOMFORTABLE LEVELS
- VIRTUALLY SEAMLESS STAINLESS STEEL CANOPY INTERIOR FOR EASY CLEANING
- **VIKING OUTDOOR HOODS SHOULD BE INSTALLED IN A COVERED, NON-ENCLOSED AREA AND SHOULD BE PROTECTED FROM THE ELEMENTS AS MUCH AS POSSIBLE**



ACCESSORY RAIL OPTION FOR OUTDOOR WALL HOODS

- AVAILABLE IN SS/CHROME (CR) OR BRASS (BR); SS/CHROME INCLUDES A STAINLESS STEEL RAIL WITH CHROME SUPPORTS/BRACKETS AND HOOKS; BRASS INCLUDES BRASS RAIL, SUPPORTS/BRACKETS, HOOKS AND NAMEPLATES; ALL BRASS COMPONENTS HAVE A PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE.
- FRONT OF HOOD
- HOOKS FOR RACKS INCLUDED
- ADD OPTION CODE (CR OR BR) TO END OF MODEL NUMBER (AFTER COLOR CODE)
- ADD OPTION COST TO WALL HOOD COST

FINISH DETAILS

- STAINLESS STEEL (SS), VIKING BLUE (VB), FOREST GREEN (FG), AND GRAPHITE GRAY (GG)

IMPORTANT: VIKING VENTILATOR KITS ARE DESIGNED SPECIFICALLY FOR USE WITH VIKING HOODS. USE OF NON-VIKING VENTILATOR KIT MAY VOID THE HOOD WARRANTY.

OUTDOOR WALL HOOD ACCESSORIES

VIV1200	1200 CFM INTERIOR-POWER VENTILATOR KIT	APPROX. SHIPPING WEIGHT LB.(KG)	43 (19.4)
VEV1200	1200 CFM EXTERIOR-POWER VENTILATOR KIT	APPROX. SHIPPING WEIGHT LB.(KG)	53 (23.9)
VEV1500	1500 CFM EXTERIOR-POWER VENTILATOR KIT	APPROX. SHIPPING WEIGHT LB.(KG)	47 (21.3)

- FIVE YEAR LIMITED WARRANTY - MOTOR

DUCT COVERS

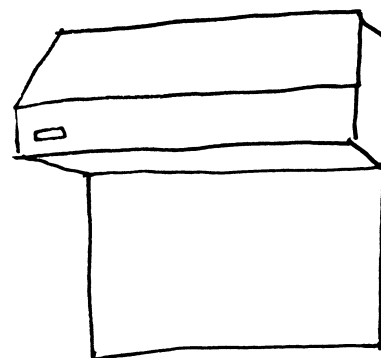
DCW36T	36"W.	APPROX. SHIPPING WEIGHT LB.(KG)	11 (5.0)
DCW48T	48"W.	APPROX. SHIPPING WEIGHT LB.(KG)	14 (6.3)
DCW60T	60"W.	APPROX. SHIPPING WEIGHT LB.(KG)	24 (10.8)

- EXTENDS HEIGHT OF HOOD BY 12"; CONCEALS DUCT
- 12"D.
- SPECIFY FINISH

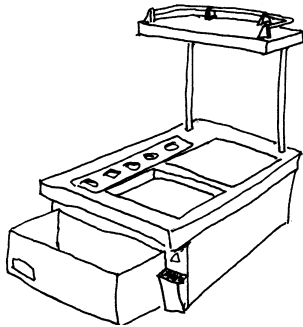
BACKSPLASHES

BKS36	36"W.	APPROX. SHIPPING WEIGHT LB.(KG)	9 (4.1)
BKS48	48"W.	APPROX. SHIPPING WEIGHT LB.(KG)	14 (6.3)
BKS60	60"W.	APPROX. SHIPPING WEIGHT LB.(KG)	20 (9.0)

- HEMMED EDGES WITH SCREW HOLES
- FASTENING SCREWS INCLUDED
- 30"H.
- STAINLESS STEEL ONLY



BUILT-IN/PORTABLE REFRESHMENT CENTERS

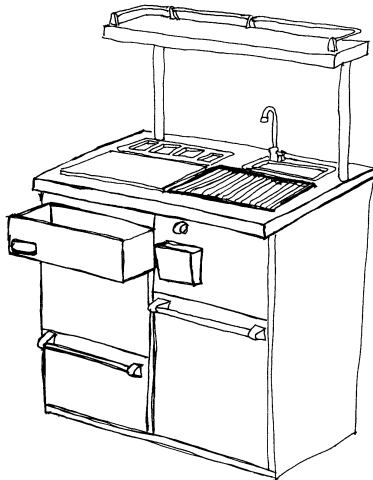


BUILT-IN 24"W. REFRESHMENT CENTER

VBRCZ40

APPROX. SHIPPING WEIGHT LB.(KG) 82 (36.9)

- COMMERCIAL-STYLE APPEARANCE/DESIGN
- FOUR 6"W. X 4"D. STAINLESS STEEL CONDIMENT BINS
- INSULATED BOTTLE BATH KEEPS DRINKS AND OTHER ITEMS COLD
- HIGH-SHELF WITH RAIL CONVENIENTLY HOLDS DRINK GLASSES AND OTHER ITEMS
- SPEED RAIL HOLDS FIVE STANDARD WINE OR LIQUOR BOTTLES
- BOTTLE OPENER WITH BOTTLE CAP CATCH

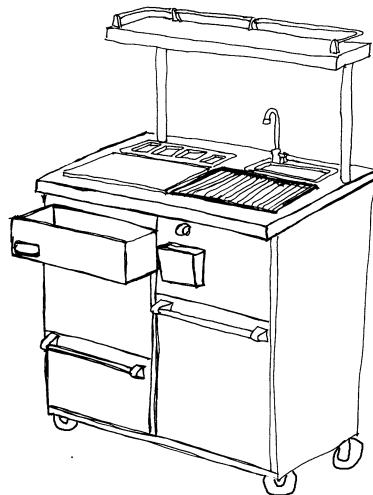


BUILT-IN 41"W. REFRESHMENT CENTER

VBRC410

APPROX. SHIPPING WEIGHT LB.(KG) 305 (137.3)

- COMMERCIAL-STYLE APPEARANCE/DESIGN
- COLD WATER SINK WITH PROFESSIONAL STYLE FAUCET
- BIN BEHIND SINK IS LARGE ENOUGH TO HOLD DRINK/JUICE CONTAINERS AND 2-LITER BOTTLES
- FOUR 6"W. X 4"D. STAINLESS STEEL CONDIMENT BINS
- CUTTING BOARD WHICH SLIDES TO FIT OVER SINK
- HIGH-SHELF WITH RAIL CONVENIENTLY HOLDS DRINK GLASSES AND OTHER ITEMS
- INSULATED BOTTLE BATH HOLDS TWO CASES OF DRINKS
- SPEED RAIL HOLDS FIVE STANDARD WINE OR LIQUOR BOTTLES
- BOTTLE OPENER WITH BOTTLE CAP CATCH
- STORAGE DRAWER PROTECTS ITEMS AGAINST THE ELEMENTS
- PULLOUT TRASH CONTAINER IS REMOVABLE FOR EASY USE



PORTABLE 41"W. REFRESHMENT CENTER

VPRC410

APPROX. SHIPPING WEIGHT LB.(KG) 317 (142)

- COMMERCIAL-STYLE APPEARANCE/DESIGN
- COLD WATER SINK WITH PROFESSIONAL STYLE FAUCET
- BIN BEHIND SINK LARGE ENOUGH TO HOLD GALLON DRINK CONTAINERS AND 2 LITER BOTTLES
- FOUR 6"W. X 4"D. STAINLESS STEEL CONDIMENT BINS
- CUTTING BOARD WHICH SLIDES TO FIT OVER SINK
- ONE 16"W. X 24"D. FOLD-DOWN LEFT SIDE SHELF
- FOLD-DOWN SHELF IN BACK PROVIDES ADDITIONAL SURFACE AREA
- HIGH-SHELF WITH RAIL CONVENIENTLY HOLDS DRINK GLASSES AND OTHER ITEMS
- INSULATED BOTTLE BATH LOCATED UNDER COUNTERTOP SURFACE HOLDS LARGE AMOUNTS OF ICE
- KEEPING DRINKS COLD
- SPEED RAIL HOLDS FIVE STANDARD WINE OR LIQUOR BOTTLES
- BOTTLE OPENER WITH BOTTLE CAP CATCH
- LARGE CAPACITY STORAGE DRAWER PROTECTS ITEMS AGAINST THE ELEMENTS
- PULLOUT TRASH CONTAINER IS REMOVABLE FOR EASY USE
- FOUR HEAVY-DUTY CASTERS PROVIDE MANEUVERABILITY AS WELL AS STABILITY

VBRC/VPRC REFRESHMENT CENTERS

FINISH DETAILS

- STAINLESS STEEL (SS)
- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE AND DOOR HANDLE/BRACKETS. SUPER DURABLE, LONG LASTING BRASS FINISH FOR "HIGH TRAFFIC" PARTS (HANDLE); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

OUTDOOR UNDERCOUNTER/FREESTANDING REFRIGERATED BEVERAGE CENTERS

VUAR150TR SOLID (RIGHT HINGE)
VUAR150TL SOLID (LEFT HINGE)

APPROX. SHIPPING WEIGHT LB.(KG) 110 (49.5)
APPROX. SHIPPING WEIGHT LB.(KG) 110 (49.5)

- AGENCY CERTIFIED FOR OUTDOOR USE
- COMMERCIAL-STYLE APPEARANCE/DESIGN
- 3.0 CUBIC FEET OF STORAGE
- TWO FULL-DEPTH WIRE SHELVES
- ONE FULL-DEPTH TEMPERED GLASS SHELF CREATES DISTINCT TEMPERATURE ZONE FOR

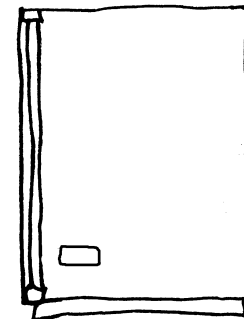
- WINE STORAGE
- WINE RACK SHELF HOLDS FIVE BOTTLES OF WINE AND PULLS OUT FOR EASY ACCESS
- TEMPERATURE ADJUSTS FROM 33 - 35°F TO 54 - 56°F
- AUTOMATIC CYCLE DEFROST
- INTERIOR LIGHT - TURNS ON WHEN DOOR IS OPENED
- MUST BE ORDERED RIGHT OR LEFT HINGE
- INSTALL AS UNDERCOUNTER OR FREESTANDING UNIT
- STAINLESS STEEL EXTERIOR CABINET SURROUNDS UNIT AND FORMS A WATER RESISTANT SEAL
- INSULATED ELECTRICAL TERMINALS, SEALED ELECTRICAL CONTACTS AND WATER RESISTANT THERMOSTAT
- FIVE-YEAR LIMITED WARRANTY - SEALED SYSTEM

24"W. OUTDOOR UNDERCOUNTER/FREESTANDING REFRIGERATED BEVERAGE CENTER

VUAR140TR SOLID (RIGHT HINGE)
VUAR140TL SOLID (LEFT HINGE)

APPROX. SHIPPING WEIGHT LB.(KG) 140 (63.0)
APPROX. SHIPPING WEIGHT LB.(KG) 140 (63.0)

- AGENCY CERTIFIED FOR OUTDOOR USE
- COMMERCIAL-STYLE APPEARANCE/DESIGN
- 6.1 CUBIC FEET OF STORAGE
- TOP WIRE SHELF HAS 6 1/2" FLIP UP SECTION TO CHILL OR STORE OPEN WINE BOTTLES OR LARGE CONTAINERS
- TWO FULL-DEPTH GLASS SHELVES WITH TOP WIRE SHELF HOLD 148 12-OUNCE CANS
- TWO WIRE SHELVES CRADLE 14 BOTTLES IN HORIZONTAL POSITION TO KEEP CORKS MOIST
- SHELVES CAN BE REMOVED TO STORE LARGER BOTTLES
- FULL-DEPTH SHELVES CREATE DISTINCT TEMPERATURE ZONES FOR WINE STORAGE
- TEMPERATURE ADJUSTS FROM 33 - 35°F TO 54 - 56°F
- INTERIOR LIGHT - TURNS ON WHEN DOOR IS OPENED
- MUST BE ORDERED RIGHT OR LEFT HINGE
- INSTALL AS UNDERCOUNTER OR FREESTANDING UNIT
- STAINLESS STEEL EXTERIOR CABINET SURROUNDS UNIT AND FORMS A WATER RESISTANT SEAL
- INSULATED ELECTRICAL TERMINALS, SEALED ELECTRICAL CONTACTS, AND WATER RESISTANT THERMOSTAT



VUAR SERIES REFRIGERATION PRODUCTS

ELECTRIC

- 6 1/2 FT. CORD INCLUDED WITH UNIT
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 115V/60HZ; MAXIMUM AMPS - 15" = 3.0, 24" = 3.3

FINISH DETAILS

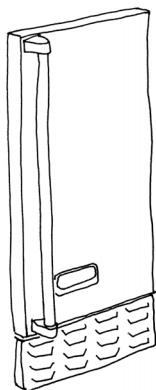
- SOLID DOOR
- AVAILABLE IN STAINLESS STEEL (SS), VIKING BLUE (VB), FOREST GREEN (FG) AND GRAPHITE GRAY (GG)
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL HANDLE WITH CHROME PLATED BRACKETS AND STAINLESS STEEL EXTERIOR CABINET
- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE AND DOOR HANDLE/BRACKETS. SUPER DURABLE, LONG LASTING BRASS FINISH FOR "HIGH TRAFFIC" PARTS (HANDLE); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

OUTDOOR UNDERCOUNTER/FREESTANDING 15" W. ICE MACHINE AND ACCESSORY

15" W. OUTDOOR UNDERCOUNTER/FREESTANDING ICE MACHINE

VUIM150T (R/L*) SOLID DOOR

APPROX. SHIPPING WEIGHT LB.(KG) 110 (49.5)



- COMMERCIAL-STYLE APPEARANCE/DESIGN
- AGENCY CERTIFIED FOR OUTDOOR USE
- STAINLESS STEEL EXTERIOR CABINET SURROUNDS UNIT AND FORMS A WATER RESISTANT SEAL
- STAINLESS STEEL KICKPLATE
- STAINLESS STEEL COVERED ICE BIN FRONT
- OPERATING RANGE BETWEEN 45°F (7.2°C) AND 110°F (43°C)
- INSULATED ELECTRICAL TERMINALS, SEALED ELECTRICAL CONTACTS AND WATER RESISTANT THERMOSTAT
- PRODUCES UP TO 35 LBS. OF ICE PER DAY
- HEAVY-DUTY ICE SCOOP INCLUDED
- 3/4" CUBE THICKNESS
- 35 LB. CAPACITY ICE BIN
- DRAINING PROCESS AUTOMATICALLY REMOVES OLD ICE TO ENSURE A CONSTANT SUPPLY OF FRESH ICE
- EQUIPPED WITH CLEANING MODE
- STAINLESS STEEL ICE CUTTER
- INSTALL AS UNDERCOUNTER OR FREESTANDING UNIT
- FIVE YEAR LIMITED WARRANTY - SEALED SYSTEM

*R=RIGHT HINGE; L=LEFT HINGE

SEALED RESERVOIR DRAIN PUMP

DP-VUIM

APPROX. SHIPPING WEIGHT LB.(KG) 2 (0.9)

- EXCLUSIVELY FOR ICE MACHINES
- FOR USE WHEN FLOOR DRAIN IS NOT AVAILABLE
- COMPLETELY SEALED RESERVOIR
- UNIT SHUTS OFF POWER TO ICE MACHINE IN THE EVENT OF A PUMP FAILURE
- SPECIAL DESIGN MAKES THE POSSIBILITY OF FOREIGN MATERIAL CLOGGING PUMP VERY REMOTE
- CHECK VALVE IN DISCHARGE TUBE PREVENTS DISCHARGED WATER FROM FLOWING BACK INTO THE PUMP
- SUPPLIED WITH 2 WIRE WITH GROUND/3 PRONG PLUG FOR CONNECTION TO 115V/60HZ AND INCORPORATES A POWER RECEPTACLE INTO WHICH THE ICE MACHINE IS PLUGGED
- INCLUDES PUMP AND OTHER PARTS/HARDWARE

VUIM SERIES ICE MACHINES

ELECTRIC

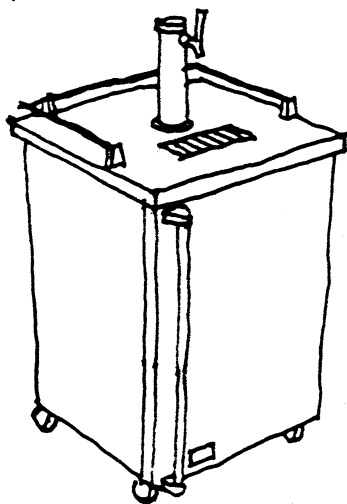
- 7 FT. CORD INCLUDED WITH UNIT
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 115V/60HZ; MAXIMUM AMPS - 3.0

FINISH DETAILS

- SOLID DOOR
- AVAILABLE IN STAINLESS STEEL (SS), GRAPHITE GRAY (GG), FOREST GREEN (FG), AND VIKING BLUE (VB)
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL HANDLE WITH CHROME PLATED BRACKETS AND BLACK EXTERIOR CABINET.
- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE AND DOOR HANDLE/BRACKETS. SUPER DURABLE, LONG-LASTING BRASS FINISH FOR "HIGH TRAFFIC" PARTS (HANDLE); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

24"W. PORTABLE/UNDERCOUNTER REFRIGERATED BEVERAGE DISPENSERS

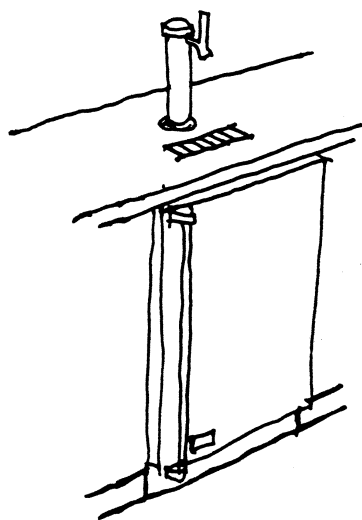
24"W. PORTABLE REFRIGERATED BEVERAGE DISPENSERS



VBRD140TR SOLID (RIGHT HINGE)
VBRD140TL SOLID (LEFT HINGE)

APPROX. SHIPPING WEIGHT LB.(KG) 177 (80.3)
APPROX. SHIPPING WEIGHT LB.(KG) 177 (80.3)

- COMMERCIAL-STYLE APPEARANCE/DESIGN
- SPACIOUS INTERIOR IS CAPABLE OF HOLDING UP TO ONE HALF BARREL
- EASY-TO-CLEAN AND USE STAINLESS STEEL DISPENSING TOWER
- FAUCET HANDLE STANDARD; THREADED HANDLE MOUNT WILL ALSO ACCEPT CUSTOM HANDLES
- DESIGNED WITH 4 HEAVY-DUTY CASTERS; TWO THAT ARE CAPABLE OF BEING LOCKED
- STAINLESS STEEL EXTERIOR CABINET FORMS A WATER-RESISTANT SEAL
- APPROVED FOR INDOOR OR OUTDOOR USE
- CAN BE INSTALLED FREESTANDING OR BUILT-IN
- INSULATED ELECTRICAL TERMINALS, SEALED ELECTRICAL CONTACTS AND A WATER-RESISTANT THERMOSTAT PROVIDE OPTIMAL PERFORMANCE IN ALL WEATHER ELEMENTS
- 5 LB (2.6 KG) CO₂ CYLINDER, KEG COUPLER, AIR LINE WITH CLAMPS AND A SINGLE GAUGE REGULATOR-STANDARD WITH UNIT
- TEMPERATURE ADJUSTABLE FROM 35° TO 54°F (2° TO 12°C)
- SUITABLE FOR USE IN TEMPERATURES BETWEEN 45°F (15.6°C) AND 100°F (37.9°C)
- FIVE YEAR LIMITED WARRANTY - SEALED REFRIGERATION SYSTEM



24"W. UNDERCOUNTER REFRIGERATED BEVERAGE DISPENSERS

VUBD140TR SOLID (RIGHT HINGE)
VUBD140TL SOLID (LEFT HINGE)

APPROX. SHIPPING WEIGHT LB.(KG) 140 (63.5)
APPROX. SHIPPING WEIGHT LB.(KG) 140 (63.5)

- SAME FEATURES AS PORTABLE MODEL EXCEPT AS NOTED BELOW:
- BUILT-IN INSTALLATIONS ONLY
- INCLUDES AN EASY TO CLEAN AND USE STAINLESS STEEL DISPENSING TOWER WHICH CAN BE MOUNTED TO COUNTERTOP
- INCLUDES FLANGED DRAIN PAN AND HOSE ASSEMBLY THAT CAN BE RECESSED INTO COUNTERTOP
- HAS 4 HEAVY-DUTY LEVELING LEGS (NO CASTERS)
- FIVE YEAR LIMITED WARRANTY - SEALED REFRIGERATION SYSTEM

VRBD SERIES BEVERAGE DISPENSER

ELECTRIC

- 8 FT. CORD INCLUDED WITH UNIT
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 115V/60HZ; MAXIMUM AMPS - 3.3

FINISH DETAILS

- SOLID DOOR
- AVAILABLE IN STAINLESS STEEL (SS). THE STAINLESS STEEL PRODUCT (SS) HAS A STAINLESS STEEL HANDLE WITH CHROME PLATED BRACKETS AND STAINLESS STEEL EXTERIOR CABINET.
- BRASS TRIM OPTION (BR). INCLUDES NAMEPLATE AND HANDLE/BRACKETS.
- SUPER DURABLE, LONG-LASTING BRASS FINISH ON ALL "HIGH TRAFFIC" PARTS (HANDLE/BRACKETS); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

BEVERAGE DISPENSER ACCESSORIES

LEG LEVELER KIT

PWZ00038

APPROX. SHIPPING WEIGHT LB.(KG) 0.5 (0.3)

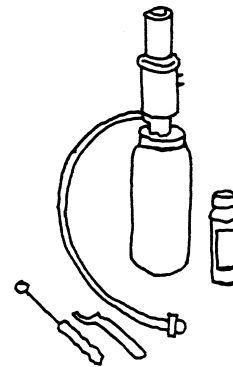
- REPLACES CASTERS ON PORTABLE BEVERAGE DISPENSER
- INCLUDES FOUR LEVELING LEGS TO ATTACH THEM TO UNIT

1 QT. (.946 LITERS) CLEANING KIT

BDCK

APPROX. SHIPPING WEIGHT LB.(KG) 2.0 (0.9)

- FOR USE IN CLEANING LINES AND FAUCET
- EXCLUSIVELY FOR BEVERAGE DISPENSERS
- INCLUDES 1 QT. (.9 LITERS) CLEANER, TAP AND LINE CLEANER, FAUCET WRENCH, AND FAUCET BRUSH



4 OZ. (118 ML) BOTTLE AND LINE CLEANING SOLUTION

BD40Z

APPROX. SHIPPING WEIGHT LB.(KG) 0.5 (0.3)

- USE WITH CLEANING KIT TO CLEAN FAUCET AND BEVERAGE LINES

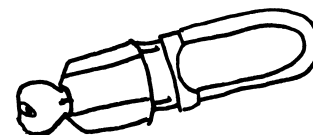


FAUCET LOCK

BDFLK

APPROX. SHIPPING WEIGHT LB.(KG) 0.5 (0.3)

- ALLOWS FAUCET TO BE LOCKED
- KEYED ENTRY



AGENCY CERTIFICATIONS



GAS COOKING
PRODUCTS

DUAL FUEL RANGES



GAS COOKING
PRODUCTS

DUAL FUEL RANGES



VENTILATION
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